



TRAEGER REVERSE SEARED RIB EYE STEAKS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	5 MINS	40 MINS	2-4	HICKORY

..... **INGREDIENTS**

- 2 (1" THICK) GRASS-FED RIB-EYE STEAKS
- TRAEGER PRIME RIB RUB TO TASTE

..... **PREPARATION**

Set Traeger grill to 225 degrees F and preheat for 10-15 minutes.

Shake a generous amount of Traeger Prime Rib Rub on both sides of the steaks. Place steaks on grill and cook for 30 to 45 minutes or until the steaks have reached 125 degrees F for medium-rare.

Remove steaks from grill and increase grill temperature up to 450 degrees F. Allow steaks to rest while grill preheats.

Place steaks back on grill and sear on both sides for 3 minutes. Remove the steaks from the grill and let rest at least 5 minutes before slicing. Enjoy!