



THE ORIGINAL MAUI BONE-IN STEAK



TIME TO PREPARE
40 minutes



COOK TIME
40 minutes



SERVING
4 People



PREPARED FOR
<https://mauiribs.com>

Ingredients

- 2 bone- in rib steaks, approximately 1" thick, total weight 3lbs (1.5kg)
- Coarse kosher salt
- Fresh ground black pepper
- ¼ cup The Original Maui Sauce
- ½ cup The Original Maui Sauce
- 1 tbs rice wine vinegar
- 1/8 cup (30g) butter
- 6 stalks scallions, sliced
- ¼ cup vegetable oil

Steps to Cook

1. Season steaks with salt and pepper. Let stand at room temperature for 30 minutes.
2. Pour 1/4 cup The Original Maui Sauce into a container large enough to hold the steaks. Add steaks, turn to coat and let steaks marinate for 10 minutes. Turn steaks halfway through making sure that steaks are well coated with the marinade.
3. While steaks are marinating, heat 1/2 of the grill on high, leaving the other side cold. Lower lid while grill is heating up.
4. Add the steak to the cold side of the grill, leaving the temperature still on high on the heated side and lower the grill lid. Allow steak to heat for 20 minutes untouched.
5. Still leaving them on the cold side, turn steaks over and heat steaks for another 10 minutes or until the internal temperature measures 115 degrees Fahrenheit on a probe thermometer.
6. Move steaks to the heated side and grill until golden brown and slightly charred, approximately 3-5 minutes. Flip steak over and repeat.
7. Transfer steaks to a cutting board, tent with foil and let rest for 5 minutes before slicing.

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8. To serve, drizzle steak with Maui Rib sauce and top with Scallion Oil.

To make the Scallion Oil

While steaks are grilling, make the Scallion Oil. Add oil to a small saucepan and heat until hot. Add the sliced scallion, stir and cook for 1 minute and remove from heat. Transfer to a small bowl and set aside.

To make the Steak Sauce

To the same saucepan, without washing it, add 1/2 cup The Original Maui Sauce and the rice wine vinegar and heat on medium high heat until boiling. Add the butter. Whisk and cook sauce until slightly thickened, approximately 5 minutes. Set aside until needed.