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## DRY-AGED RIBEYE STEAK FIVE PEPPERCORN CRUSTED

BY ANITA AND VARINDER SAHI



Cooking the perfect steak takes very few things. You need a high quality piece of meat, a super hot cast iron pan and some patience to not mess with it too much! Here's our favorite method for our favorite cut: A Dry Aged Bone-In Ribeye Steak. It's one of the most flavorful cuts, in our estimation. For an extra special evening, pair this juicy meal with our 2017 Cabernet Sauvignon. Appetites will be satiated and memories will be created. Enjoy!

– Anita and Varinder Sahi

## DRY-AGED RIBEYE STEAK

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MAKES 1-2 SERVINGS

### INGREDIENTS

- 1 Bone-in, Dry Aged Ribeye Steak  
(2 inches thick, about 2 lbs)
- To Taste Kosher Salt
- To Taste Five Peppercorn Blend  
(Freshly Cracked)
- 1 T Extra Virgin Olive Oil
- 3 Garlic Cloves (Lightly Smashed)
- 2 Sprigs Fresh Thyme
- 2 Sprigs Fresh Rosemary
- 2 T Unsalted Butter
- To Taste Sea Salt Flakes (For Finishing)

### PREPARATION

1. Season your steak generously with salt and freshly cracked peppercorns. Let your steak rest at room temperature for at least 30 minutes. This step is important in ensuring even cooking.
2. In a large cast-iron skillet over medium-high heat, add oil and let sit until very hot. Add steak and cook until the underside is crusty and brown, about 6-7 minutes.
3. Flip the steak and cook undisturbed, about 6 minutes more.
4. Reduce the heat to medium-low. Add butter and herbs. Continue cooking while using a spoon to baste the steak with your butter. After about 2 ½ minutes, flip the steak over and continue to cook and baste for another 2 ½ minutes until the steak is medium-rare (about 120°). Medium-rare is our preference, however you may choose to cook for longer for a medium or well done steak.
5. Remove the steak to a cutting board and let rest under a foil tent for about 10 minutes. Slice or serve whole. Sprinkle flaky sea salt over the top before serving. Enjoy!

### FEATURED WINE



2017 CABERNET SAUVIGNON

Ballard Canyon

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