

# Grilled Bone-In Rib-Eye Steaks with Blue Cheese

When you're craving a good steak but want an extra bit of flavor, some crumbled blue cheese sprinkled on the hot steak will do just that, especially when you spike it with hot sauce and butter. The use of direct and indirect heat allows for a crust to form but not burn while keeping the meat juicy inside. This pairs beautifully with bolder reds, like the Lolati Wines 2021 Kikoi Red Blend.



## Ingredients

Yields 4 servings

30 minutes, plus 30 minutes for marinating

- 2 (1½-inch thick) bone-in rib-eye steaks, about 1¼ pounds each
- 2 tsp coarse kosher salt
- Black pepper as needed
- 2 oz creamy blue cheese
- 1 tbsp unsalted butter
- 2 tsp finely chopped chives
- Hot sauce, as needed

## Procedure

### Step 1

Season steaks with salt and pepper for at least 30 minutes and up to one hour before you plan to cook them. Cover loosely with plastic wrap and let stand at room temperature.

### Step 2

Heat grill to high. If using a charcoal grill, mound coals to one side, allowing for an area of indirect heat. If using a gas grill, only turn on a few burners and leave the rest off for indirect heat.

### Step 3

Lightly oil steaks. Place on the hottest part of the grill. Cook, covered, until they developed a golden-brown crust, 2-3 minutes per side. Move steaks to indirect heat and crumble cheese over the top; cover and continue cooking 2-5 minutes longer, depending on desired doneness. (Pull the meat out at 125 degrees for rare.)

### Step 4

Transfer steaks to a cutting board to rest, loosely covered with foil, for 10 minutes. While steaks rest, stir together butter, chives, and hot sauce. Pour over steak before serving.

**Tip:** With a steak that is thick and fatty, I would recommend pairing it with the Lolati Wines 2021 Kikoi Red Blend. This wine is a unique blend of Merlot and Syrah, creating a rich yet peppery red wine.