

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

Chipotle Glazed Filet of Ribeye

Charred Corn Relish

- 2 ea red bell peppers, quartered and seeded
- 3 ea fresh ears of corn, husked
- 12 pieces green onion, white part and then 2" of green from each
- ¼ cup extra virgin olive oil
- 1 tbsp garlic puree
- 1 tsp ground cumin
- 2 tbsp fresh lime juice
- 1 tbsp chipotle juice (from can)
- ¾ cup chopped cilantro
- 1 ½ tsp salt and pepper mix

Brush red pepper, corn, and green onions with half the oil. Grill them until well charred in spots, turning occasionally, about 5 – 10 minutes. Cut charred peppers and onions in to 1/3" pieces. Cut charred corn off the cob. Heat the other half of the oil in a skillet over medium heat. Add garlic and cumin and sizzle on fire (but don't brown), remove from heat and cool briefly. Fold all ingredients together. Serve at room temperature.

Chipotle Butter

- 1 stick butter, room temperature
- 2 tsp chopped chipotle chilies in juice
- 1 ¼ tsp lemon juice
- ½ tsp garlic puree
- ½ tsp minced shallots
- ½ tsp salt
- ¼ tsp fresh ground pepper
- 1 tbsp chopped cilantro

In a small mixing bowl whip butter for 5 minutes on medium speed. Add all remaining ingredients and continue whipping until well combined. Store in the refrigerator until hard.

Grilled Filet of Ribeye

- 8-8 oz pieces of your favorite steak
- 4 tbsp butter per steak
- ½ tsp salt per steak
- ¼ tsp pepper per steak

Brush each steak on both sides with butter and sprinkle with salt and pepper. Grill or broil to desired temperature. Top each cooked steak with ½ oz room temperature chipotle butter and serve 2 tbsp charred corn relish on the side.

Enjoy!