



Chipotle-Serrano Rib Eye Steak

Ingredients:

1/2 cup Serrano Honey Vinegar

1/2 cup Chipotle Olive Oil

1 Tbsp. sea salt

2 cloves garlic, minced

Fresh ground pepper to taste

4 - 8 to 10 oz. rib-eye steaks

Combine the salt, Serrano Honey Vinegar, garlic, and pepper. Slowly whisk in the Chipotle Olive Oil. Pour over the steaks. Cover and allow to marinate, refrigerated, for a minimum of 2 hours, or up to 6 hours.

Prepare a medium charcoal or gas grill, and cook to desired doneness. Allow to rest for 10 minutes before serving.