

Garlic Stuffed Ribeye Steak

This steak lover's recipe has the bold taste of blue cheese with the tenderness of a ribeye.

Recipe Type: Beef, Grill, Main Dish

Degree of Difficulty: Easy

Ingredients

8 each Ribeye steak, boneless, approximately 4 oz each
6 each garlic clove, peeled and quartered
¼ cup olive oil
1 tsp salt
1 tsp pepper
1 tsp cayenne pepper
1 cup blue cheese
¼ cup butter, unsalted



Directions

Cheese and Butter Blend

- 1 Place butter and blue cheese in a small mixing bowl.
- 2 Allow blue cheese and butter to come to room temperature and soften.
- 3 Add ½ teaspoon each of salt, pepper and cayenne pepper to blue cheese and butter and mix together to blend.

Steak

- 1 Heat grill to medium/hot
- 2 With a sharp pointed knife, make a horizontal slit into one side of each steak.
- 3 Stuff slivers of garlic into the slits.
- 4 Brush steaks with olive oil.
- 5 Season with ½ teaspoon each of the salt, pepper and cayenne pepper.
- 6 Place steaks on grill about 4 to 5 inches from heat.
- 7 Grill 5 to 7 minutes per side.
- 8 Remove steaks from the grill and top with the cheese butter.
- 9 Return steaks to grill and cook for a few minutes.
- 10 Remove steaks and serve.

Cooking Times

Preparation Time: 15 minutes

Cooking Time: 20 minutes

Nutrition Facts

Nutrition (per serving): 357 calories, 32.6g total fat, 15.2g saturated fat, 65.9mg cholesterol, 521.8mg sodium, 1.4g carbohydrates, <1g fiber, <1g sugar, 19.3g protein.

Servings: 8

Yield: 8 Steaks

Weight Watchers Points

Orig. WW Pts: 10

Points Plus: 10

Smart Points: 13

FreeStyle Smart Points: 13

Tips

For a cheese that is less sharp flavor, try using goat cheese instead.