

## EP 4: GOOD SUMMER EATIN'

# CREOLE-SPICED GRILLED RIBEYE, MICHIGAN CORN & PEPPER SALSA

Serves 4

### All you need:

1 ½ tablespoon	Paprika
1 tablespoon	Chili powder
1 tablespoon	Granulated garlic
1 tablespoon	Granulated onion
1 tablespoon	Dried thyme
1/4 teaspoon	Cayenne pepper
1 medium	Poblano chile
1 medium	Red bell pepper
4 ears	Fresh Michigan sweet corn, shucked
1/4 cup	Lime juice, (about 2 limes)
1/2 cup, loosely packed	Fresh cilantro, coarsely chopped
1 tablespoon	Canola or Olive oil
1/2 teaspoon	Salt
1/4 teaspoon	Freshly ground black pepper
2-18oz	Bone-in Ribeye or any well-marbled steak like a NY Strip

### All you do:

- ◆ Make Creole seasoning by mixing paprika, chili powder, garlic, onion, thyme and cayenne together in a bowl and set aside.
- ◆ Heat grill to medium hot. Place Poblano and red peppers on grill, and cook, turning, until skin is black all over, 5 to 10 minutes for Poblano and 10 to 15 minutes for red peppers. Place grilled peppers in a bowl; let stand about 10 minutes. Peel away and discard charred skin; rinse your fingers from time to time under cool running water, if necessary, but do not rinse the peppers. Remove and discard stems and seeds.
- ◆ While peppers roast and cool, season steaks well with salt, pepper and Creole seasoning. Set aside at room temperature.
- ◆ Mince Poblano, and transfer to a large bowl. Cut red and yellow peppers into 1/4-inch pieces, add to Poblano, and set aside.
- ◆ Place ears of corn directly on grill. Cook until brown and tender, turning often, about 10 minutes. Remove from grill, and let cool slightly. Use a sharp knife to cut the kernels off the cob; add to peppers.
- ◆ Add lime juice, olive oil, and Creole spice to corn and pepper mixture, and toss well. Season with salt and pepper.
- ◆ With same medium heat, place your seasoned steaks on grill. Cook on each side about 5 minutes, or until your desired temperature. Let rest for 10-15 minutes, slice thinly against the grain of the meat. To serve, arrange slices on a plate and top with salsa.

-Executive Chef Chris Franz