

Texas Hill Country Olive Co.

GREEK STYLE STEAK & TOPPER

with Super Greek Extra Virgin Olive Oil

Ingredients:

Topper:

- 1/4 c Kalamata olives
- 1/4 c Castelvetrano olives
- 1/4 c feta cheese
- 1 tsp red pepper flakes
- 1 tsp pink peppercorns
- 1 1/4 c Super Greek EVOO

Steak:

- 1 large bone-in ribeye
- Salt and pepper

Directions:

1. Chop all olives and crumble the feta, toss all topper ingredients together & marinate overnight if possible.
2. Preheat a large skillet or the grill, AND preheat the oven on broil setting.
3. Take a large bone-in ribeye, and salt and pepper the steak.
4. Sear the steak well using the Super Greek Extra Virgin Olive Oil.
5. Remove the steak from heat, either in the skillet or an oven safe pan. Place the steak & top with the olive mixture.
6. Broil the whole steak just until the topping starts to brown.
7. Slice and serve.

