

Rib Eye Steaks with Pete's Barbecue Sauce by Summerset Grills

These amazing steaks get their flavorful boost from Pete's Barbecue Sauce, crafted by slowly reducing vinegar, dry mustard, and cloves in a saucepan. Further spices like garlic, onions, and cumin are added, then brown sugar to provide the perfect sweetness, followed by a kick of sambal oelek chili paste for heat. Make sure to pick the freshest steaks available, generously season with salt and pepper, and grill to medium rare or desired doneness for the ultimate culinary experience.

Serves 4

Ingredients

- 1 cup red wine vinegar
- ½ tsp. dry mustard
- ¼ tsp. ground cloves
- 2 tbsp. vegetable oil
- ¼ cup finely chopped onion
- 2 clove garlic
- 1 tsp. cumin seeds
- 2 tbsp. light brown sugar
- 2 plum tomatoes
- 1 cup smoky barbecue sauce
- 1 tsp. sambal oelek chili paste
- Salt
- Freshly ground pepper
- 4 ribeye steaks on the bone
- Rosemary sprigs

Directions

In a medium saucepan, combine the vinegar, dry mustard, and cloves, and simmer over moderate heat until reduced by half, about 10 minutes. Transfer the vinegar to a heatproof bowl. Wipe out the saucepan.

Add the two tablespoons of oil to the saucepan, along with the onion, garlic, and cumin. Cook over moderately low heat until the onion is softened and fragrant, about 5 minutes. Add the brown sugar and tomatoes and cook until softened about 5 minutes. Add the reduced vinegar and the barbecue sauce and simmer until reduced to 2 cups, about 5 minutes. Transfer the sauce to a blender and puree until smooth. Add the sambal oelek and season with salt and pepper.

Light grill. Rub the steaks with oil and season generously with salt and pepper. Grill over moderately high heat, turning once, until the steaks are lightly charred and medium-rare, about 6 minutes total. Let the steaks rest for 5 minutes, then garnish with rosemary and serve with the barbecue sauce.