

## Gaucha Marinated Ribeye



### **Ingredients:**

- 4 Cloves of Garlic, minced
- ¼ cup fresh Cilantro, rough chop
- ½ cup Olive Oil
- ⅓ cup Tequila (plus 1 tbsp per steak reserved)
- 2 tbsp fresh Lime juice (3 if not fresh)
- 1 tbsp Salt
- 1 tbsp fresh Pepper
- 4 to 5 lbs of 1" Ribeye, trimmed

### **Directions:**

- Combine all ingredients, stirring to combine.
  - Cover steak with marinate and refrigerate for 3 to 6 hours.
  - Grill over medium-high to high heat for 4 minutes.
  - Turning steak for additional 4-5 minutes (target temp of 130).
  - Finish with a tbsp of tequila flambé.
  - Remove from grill.
  - Let steak rest for 5 minutes
  - Slice into ½" strips
- Plate pile of crispy frites.  
Place 3 to 4 strips of steak on top of frites.  
Top with a trail of Chimichurri sauce.