



IL MITO is located at 6913 W North Avenue, Wauwatosa, WI 53213

## Feker's Marinated and Roasted Rib Eye Steak with Roasted Garlic Compound Butter

### ingredients for the marinade

- 1/4 cup olive oil
- 7 large garlic cloves smashed
- 1 teaspoon fresh thyme, chopped
- 1 tablespoon salt
- 2 teaspoons fresh ground black pepper
- 1 tablespoon fresh rosemary, chopped

### directions

Whisk all in small bowl to blend. Pour half of marinade over steak. Turn steak over; pour remaining marinade over steak. Cover and chill at least 2 hours and up to 1 day, turning occasionally.

### ingredients for the compound butter

- 1 anchovy fillet drained, minced
- 1 teaspoon paprika
- 1/2 teaspoon Dijon Mustard
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon fresh ground black pepper
- Juice and zest of 1 lemon
- 2 Tablespoons roasted garlic
- 1 oz chopped Italian parsley
- 6 tablespoons unsalted butter, room temperature
- 2 teaspoons grated parmesan cheese

### directions

In a small food processor pulse all of the ingredient except the butter and cheese until combined. Add the butter and pulse until smooth. Fold in the cheese. This butter can be made ahead of time and kept refrigerated until ready to use.

### **Directions for the Steaks**

1. Prepare your pan & or grill, (medium heat).
2. Remove steak from marinade; shake off excess.
3. Place steak in the pre-heated pan on medium hi, or on grill; cover grill.
4. Cook steak to desired doneness, until instant-read thermometer inserted into center of steak registers 125 F to 130 F for medium-rare
5. Transfer steak to platter; cover to keep warm. Spread some compound butter over steak Let stand 5 minutes.
6. Serve with more compound butter on the side