

Rib Eye Steaks with Gorgonzola Butter

Compound butters are a great way to add flavor to almost any dish. Mix softened butter with a variety of spices and herbs or other flavors and chill. They are easy to make, easy to use and will enhance many of the dishes you probably already make.

- 1 tablespoon olive oil
- 1 head garlic
- 1 stick butter – room temperature
- 4 ounces Gorgonzola cheese crumbled
- 2 tablespoons chopped parsley
- Black pepper to taste
- 2 rib eye steaks
- Salt and pepper to taste

Cut the top off one head of garlic. Drizzle with olive oil, wrap in foil and bake in a 325 degree oven for about an hour. The garlic will be very soft and have a delicious flavor. I often roast a couple of extra heads so I will have some on hand for pastas.

Squeeze the roasted garlic out of the cloves and into a bowl. Add the butter, Gorgonzola, chopped parsley and a few turns of black pepper. Mix well with a fork or a potato masher.

Lay the mixture out onto a piece of plastic wrap or wax paper. Roll into a log and chill.

Season the steaks with salt and pepper and cook to your preference – either on the grill or in a cast iron skillet.

Cut the butter into ¼ inch slices and place a slice on top of each steak. It will begin to melt and give your steak a wonderful flavor.

Keep the remaining butter in the refrigerator for up to 5 days or in the freezer for up to 4 months. Use it on your favorite steak or just a crusty loaf of bread. Mangia, Mangia!