



# Heartland's Flavorful Ribeye Steak Extravaganza

## Ingredients

- Thick-cut ribeye steaks
- Salt and freshly ground black pepper
- Olive oil
- Garlic cloves (optional)
- Fresh rosemary sprigs (optional)

## Directions

1. Preheat the grill to medium-high heat.
2. Season the ribeye steaks generously with salt and black pepper.
3. Drizzle a bit of olive oil on both sides of the steaks to prevent sticking.
4. For an extra burst of flavor, rub the steaks with minced garlic cloves and place a few rosemary sprigs on top.
5. Grill the steaks for approximately 4-5 minutes per side for medium-rare, adjusting the cooking time according to your desired doneness.
6. Remove the steaks from the grill and let them rest for a few minutes to allow the juices to redistribute.
7. Serve the sizzling steaks alongside Dad's favorite sides, and watch as his face lights up with delight

