

## Emeril's Bone-in Rib Steaks

Recipe by Emeril Lagasse, from *Emeril at the Grill*, HarperStudio, New York, 2009, courtesy Martha Stewart Living Omnimedia, Inc.

This simple steak is one of our best-selling items on the menu at Delmonico Steakhouse, my restaurant in the Venetian Hotel in Las Vegas. It's all about the quality of the meat, so find a good butcher who specializes in prime aged beef and treat yourself to an intense, serious steakhouse experience at home.

### Ingredients:

- Four 20- to 24-ounce bone-in rib steaks, preferably Emeril's? Red Marble Steaks
- 2 tablespoons vegetable oil
- Emeril's? Original Essence or Creole Seasoning, recipe follows
- Kosher salt and freshly ground black pepper

### Preparation:

1. Allow the steaks to come to room temperature for up to 1 hour.
2. Rub the steaks on both sides with the vegetable oil, and season them liberally with Original Essence, kosher salt, and pepper.
3. Preheat the oven to 450°F, and preheat a grill, grill pan, or cast-iron skillet to medium-high.
4. Grill the steaks until they are seared on both sides, about 4 minutes per side. Then transfer the steaks to a baking sheet, place it in the oven, and cook until the meat reaches the desired temperature, 140°F for medium-rare. Remove the steaks from the oven and let them sit for 5 minutes before slicing and serving.

Makes 4 manly servings

### Emeril's Creole Seasoning

- 2 1/2 tablespoons paprika
  - 2 tablespoons salt
  - 2 tablespoons garlic powder
  - 1 tablespoon black pepper
  - 1 tablespoon onion powder
  - 1 tablespoon cayenne pepper
  - 1 tablespoon dried oregano
  - 1 tablespoon dried thyme
- Combine all the ingredients thoroughly.

Makes 2/3 cup