

GRASS RUN FARMS BONELESS RIBEYE RED EYE GRAVY BITES

Served with southern red eye gravy dipping sauce

4 servings

Credit - Chef Sean Leone

INGREDIENTS

Ribeye Bites

2 lbs.	Grass Run Farms Boneless Ribeye, cut into 1-1 1/2-inch cubes
1 T.	brown sugar
2 T.	avocado oil
1/2	lemon, juiced
6 cloves	garlic
1 T.	Worcestershire sauce
	salt and pepper, to taste

Tomato Red Eye Gravy

8 oz.	bacon, small dice (raw)
1/2 cup	coffee, brewed
1 cup	ketchup
1/2 cup	water
	reserved marinade from the steak
	salt and pepper, to taste

Ribeye Bites

1. Trim any excess fat from the meat and discard. Cut into approximately 1-inch cubes.
2. Puree the brown sugar, lemon juice, garlic, and Worcestershire sauce in a blender until smooth.
3. Place the meat in a large bowl with the marinade and toss to coat. Cover and chill for at least 2 hours or overnight.
4. Remove the meat from the marinade. Thread onto skewers, leaving a little space at the ends for easy turning. Reserve the marinade for the sauce.
5. Season with salt and cracked black pepper.
6. Heat a cast-iron pan to medium-high heat.
7. Sear the skewers on all sides until charred, about 2-4 minutes per side. Remove and set aside.

Tomato Red Eye Gravy

1. Render bacon in a pot over medium heat until slightly crispy.
2. Deglaze with coffee and reduce by half.
3. Add ketchup, water, and the reserved marinade. Mix well.
4. Simmer until the sauce can coat the back of a spoon but is still loose.
5. Season with salt and pepper.
6. Serve in a dish alongside the steak bites for dipping.

