

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Spice Rubbed Rib Eye with Grilled Corn Succotash and Ancho Chile-Lime Butter

BY CHEF JOEY ALTMAN

### Rib Eye Ingredients

4 rib eye steaks  
2 tbsp. chile powder  
1 tbsp. cumin powder  
1 tbsp. paprika  
1 tbsp. garlic powder  
1 tbsp. kosher salt  
1 tsp. freshly ground black pepper  
1 tsp. cayenne pepper  
2 tbsp. olive oil  
2 tbsp. butter  
2 garlic cloves, in their skins  
A few sprigs of thyme or rosemary

### Ancho Chile-Lime Butter Ingredients

4 tbsp. softened butter  
1 Ancho chile, seeded, rehydrated and minced  
1 lime's juice  
Salt to taste

### Grilled Corn Succotash Ingredients

2 tbsp. olive oil  
2 tbsp. minced garlic  
1 ear of corn shucked, grilled and then kernels cut off  
1 red onion, sliced, grilled and diced  
1 summer squash, sliced, grilled and chopped  
2 spring onions, grilled and chopped  
1 tsp. chile powder  
1 cup chicken stock  
Salt to taste  
2 tbsp. butter

### Rib Eye Directions

Combine the spices together in bowl. Coat the steaks liberally with the spices.

Heat a heavy bottom pan on medium high. Add the oil and butter and when the butter starts to foam lay in the steaks. Add the garlic and herbs and baste the steaks for a few minutes then turn them over. Repeat this until the steaks are cooked just below your desired doneness.

Place the steaks on a wire rack to rest for a few minutes.

### Ancho Chile-Lime Butter Directions

Combine everything in a bowl until well mixed.

### Grilled Corn Succotash Directions

Sauté garlic in oil, add everything except the stock and butter, lightly season and cook for 3 minutes on high heat. Add stock and butter and cook for another minute. Season to taste.

Serve the steak on top of a bed of the succotash and top the steaks with a small dollop of the ancho butter.