

RASTELLI'S™

EST. 1976

RIBEYE STEAK TSV RECIPES

Air-Fryer Ribeye Cooking Instructions

1. Defrost your Ribeye Steak
2. Preheat Air fryer to 400 degrees.
3. Remove steak from package and pat dry with paper towels. Lightly coat with olive oil and season as desired.
4. Place Ribeye in basket and cook for 5-7 minutes, then flip and cook for an additional 5-7 minutes.
5. Remove steak from air fryer and allow to rest for 3-4 minutes. Add a scoop of Garlic herb butter to finish. Enjoy!



RASTELLI'S™

EST. 1976

RIBEYE STEAK RUBS

Smokey Butcher Rub

¼ Cup Dark Brown Sugar
2 Tablespoon Kosher Salt
1 Teaspoon Black Pepper
2 Teaspoons Smoked Paprika
1 Tablespoon Dry Mustard
1 Tablespoon Chili Powder
2 Teaspoons Garlic Powder
2 Teaspoons Onion Powder
2 Teaspoons Thyme

All American Steak Rub

2 Tbs Sea Salt
2 Tbs. Brown Sugar
1 Tbs Cracked Black Pepper
½ Tbs Chili Powder
½ Tbs Paprika
½ Tbs Garlic Powder
½ Tbs. Onion Powder
¼ Tbs Turmeric.

Coffee and Ancho Chile Rub

¼ C Fine Ground Coffee
¼ C Ancho Chile Powder
¼ Cup Dark Brown Sugar
2 T Paprika
2 T Kosher Salt
1 T Ground Cumin

All Purpose Beef Rub

2 Tbs. Sea Salt
2 Tbs. Cracked Black Pepper
1 Tbs. Dry Thyme
1 Tbs Dry Tarragon
1 Tbs Dry Rosemary
1 Tsp. Ground White Pepper
1 Tbs Garlic Granulated.
1 Tbs Onion Granulated.
1 Tbs Paprika.

Salt, Pepper, Garlic Rub

¼ C Kosher Salt
2 T Black Pepper
2 T Granulated Garlic

All Purpose Spice

1 Tbs, Sea Salt
2 Tbs Cracked Black Pepper.
1 Tbs Granulated Onion
1 Tbs Granulated Garlic
1 Tsp. Lemon
3 T Seasoned Salt