

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!



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RIBEYE STEAK RUBS

Smokey Butcher Rub

1/4 Cup Dark Brown Sugar
2 Tbs. Kosher Salt
1 Tsp. Black Pepper
2 Tsp. Smoked Paprika
1 Tbs. Dry Mustard
1 Tbs. Chili Powder
2 Tsp. Garlic Powder
2 Tsp. Onion Powder
2 Tsp. Thyme

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

All American Steak Rub

2 Tbs. Sea Salt
2 Tbs. Brown Sugar
1 Tbs. Cracked Black Pepper
1/2 Tbs. Chili Powder
1/2 Tbs. Paprika
1/2 Tbs. Garlic Powder
1/2 Tbs. Onion Powder
1/4 Tbs. Turmeric

Salt, Pepper, Garlic Rub

1/4 C Kosher Salt
2 T Black Pepper
2 T Granulated Garlic

Coffee and Ancho Chile Rub

1/4 C Fine Ground Coffee
1/4 C Ancho Chile Powder
1/4 Cup Dark Brown Sugar
2 Tsp. Paprika
2 Tsp. Kosher Salt
1 Tsp. Ground Cumin

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