

TEQUILA RIBEYE STEAKS

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4 Ribeye Steaks, at least 1 ½” inches thick

Marinade

½ cup tequila
¼ cup soy sauce
½ cup olive oil

Liquid Rub

3 garlic cloves, minced
½ cup pineapple juice
½ cup melted butter
¼ cup red wine vinegar
½ teaspoon salt
½ teaspoon black pepper
¼ cup tequila

NOTE: Marinate the steaks in a sealable plastic bag overnight, turning them several times. Remove from marinade and briefly drain.

Preheat the BBQ grill to 600° F to 700° F for both direct and indirect heat — only heat half of the grill by piling charcoal on one side or by turning on the gas on just half or a third of the grill.

Put the steaks directly on the hottest side of the grill and cook for two minutes per side, then remove to the unheated portion of the grill and cook for an additional three minutes per side.

Remove the meat to a heated platter and drizzle one teaspoon of tequila over each steak, add a generous pat of butter, and let rest for 5 minutes.