

Grilled Rib Eye Recipe

Written by Arizona Foothills Magazine

Save the bird for Turkey Day and try this rich, fall-friendly dish from [bistro 24](#) at The Ritz-Carlton, Phoenix.



Grilled Rib Eye with Sage Pomme Purée and Pumpkin Seed Persillade

14 ounces Cedar River Farms Natural Rib Eye
1 oz. Pumpkin seeds (pepitas)
1 T Pumpkin seed oil
1 oz. Garlic and shallots, minced
Half-squeeze of lemon juice
2 T Butter
1 T Fresh parsley, chopped
2 Leaves fresh sage, chopped

Rib eye: Grill to desired doneness. Sauce (persillade): Toast pumpkin seeds in a skillet with pumpkin seed oil. Add minced garlic and shallots. Deglaze with lemon juice. Mount off stove with a tablespoon of butter and fresh chopped parsley. Mashed potatoes: Add sage, steeped in the remaining tablespoon of butter, to your favorite mashed potato recipe.