



Chucky's Ribeye Supreme Recipe

Ingredients	Amount
Choice Ribeye	4x 14 oz
Olive Oil	2oz
Bistro Creole Seasoning	2 tbsp

Procedure

1. Rub each steak with the olive oil.
2. Season both sides with Bistro Creole Seasoning
3. On a hot charcoal or gas grill, cook steak to your liking.

Supreme Sauce

Ingredients	Amount
Olive Oil	1oz
Diced Onions	¼ cup
Chopped Garlic	1 tsp
70/90 ct Peeled Shrimp	1 lb
Sliced, Fresh Mushrooms	2 cups
Creole Seasoning	1 tbsp
White Wine	¼ cup
Worcestire Sauce	¼ cup
Heavy Cream	1 cup
Butter Cubes	3 tbsp
Chopped Parsley	2 tbsp

Procedure

1. In a sauce pan on medium, high heat, add olive oil and sauté onions until soft, add mushrooms, shrimp and garlic. Sauté until shrimp are pink.
2. Deglaze pan with wine and add seasoning, Worcestire sauce, and heavy cream. Bring cream to a hard boil and add butter cubes and stir until sauce has thickened. Add parsley and sauce over grilled steaks.