



FUSTINI'S[®]

Grilled Ribeye with Texas Mop Sauce

Ingredients

- ribeye steaks
- salt
- Mop sauce
- fresh ground black pepper

Mop Sauce

- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 cup sweet onion, diced
- 2 tablespoon shallot, minced
- 1 tablespoon garlic, minced
- 1 tablespoon fresh ground black pepper
- 1 bottle beer
- 2 cup molasses
- 1 cup [Black Sheep Worcestershire](#)
- 1/2 cup [Fustini's 12 Year Traditional balsamic vinegar](#)
- 2 tablespoons [Horseradish Maple Mustard](#)
- 1 teaspoon ground cayenne (optional)
- corn starch slurry
- fresh lime juice
- salt

Shown here with [Creamy Corn Bread Pudding](#)

Directions

Step 1.

Prepare a hot grill. Season steaks with salt and place onto hot grill. Grill steak to desired temperature turning only a few times and brushing with mop sauce each time you turn or flip the steak. Once the steak is removed from the heat, mop again and season with freshly ground black pepper.

Step 2. Mop Sauce

Place a large skillet over moderate heat. When very hot, carefully add olive oil and onions and toss to coat. Caramelize onions, stirring often until dark brown. Add shallot, onion and black pepper and cook another few minutes being careful not to burn the garlic. Add beer and stir to deglaze. Cook beer until reduced by half. Add molasses, Worcestershire, vinegar, mustard and cayenne and bring to a boil. Thicken slightly with corn starch slurry then season with fresh lime juice and salt.