SUNDAY RIVER RANCH®

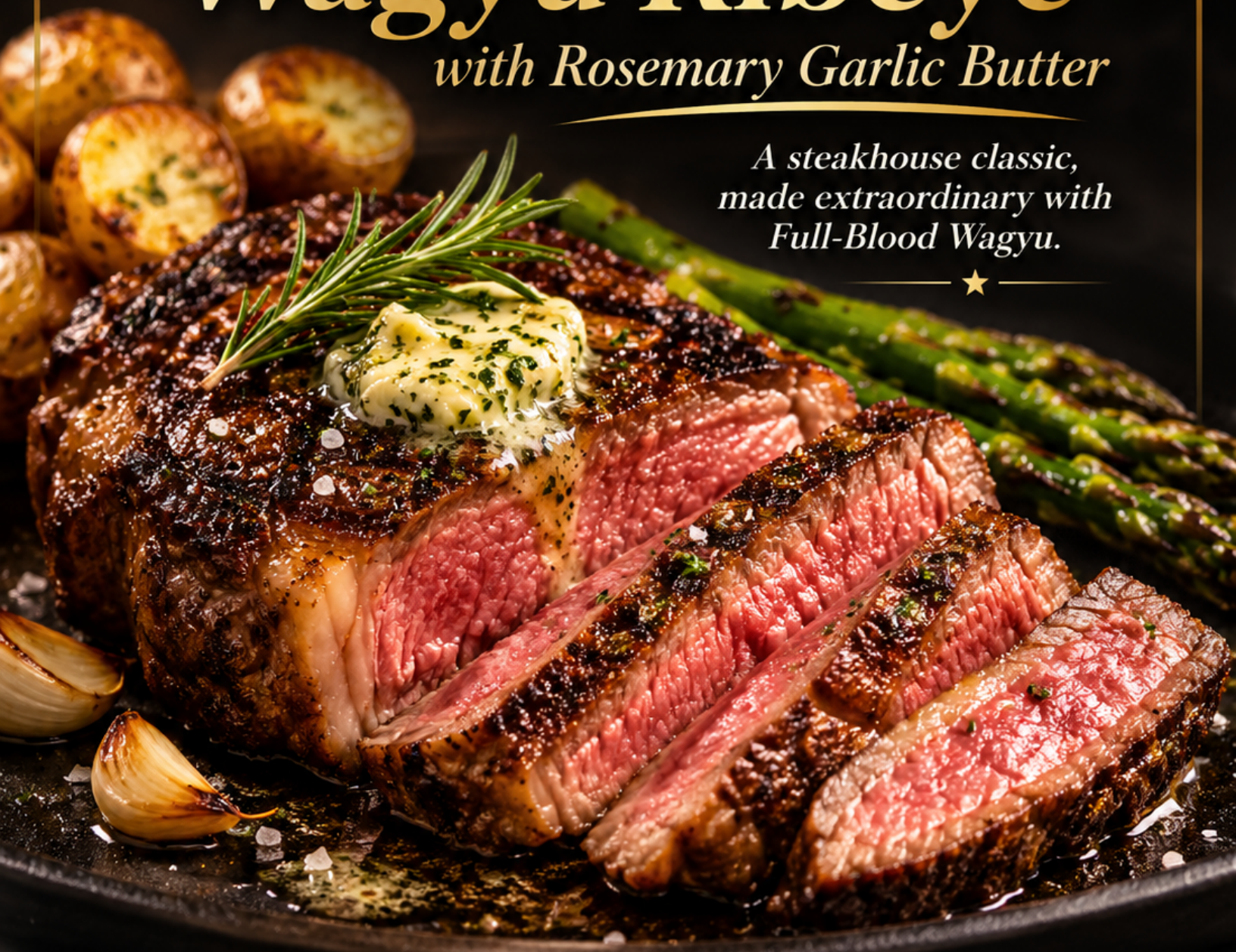
TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Cast-Iron Wagyu Ribeye

with Rosemary Garlic Butter

A steakhouse classic, made extraordinary with Full-Blood Wagyu.



Rich Marbling • Golden Crust • Unforgettable Flavor

FULL RECIPE & CHEF TIPS ON PAGE 2

Cast-Iron Wagyu Ribeye

with Rosemary Garlic Butter

PREP 10 MIN • COOK 10–15 MIN • REST 5–10 MIN • SERVES 2

INGREDIENTS

- ☐ 2 Sunday River Ranch Full-Blood Wagyu ribeyes (about 10–14 oz each; 1–1½ inches thick)
- ☐ Kosher salt and freshly cracked black pepper
- ☐ 1 tsp high-heat oil (only if pan needs it)
- ☐ 3 tbsp unsalted butter
- ☐ 2 garlic cloves, lightly crushed
- ☐ 2 sprigs fresh rosemary
- ☐ 2 sprigs fresh thyme (optional)
- ☐ Flaky sea salt, to finish

THE METHOD

1. Season Pat steaks very dry. Season both sides with kosher salt and pepper.

2. Preheat Heat a cast-iron skillet over medium-high until thoroughly hot.

3. Sear Add a little oil if needed. Sear 2–3 minutes per side to build a crust.

4. Butter baste Lower heat. Add butter, garlic and herbs; spoon foaming butter over steaks for 1–3 minutes, checking temperature frequently.

5. Rest Transfer to a board and rest 5–10 minutes before slicing.

6. Serve Slice against the grain if desired; finish with flaky salt and a spoonful of warm rosemary garlic butter.

RANCH TIP

Full-Blood Wagyu is richly marbled: keep seasoning simple and avoid overpowering marinades.
For medium-rare preference, aim for a final 130–135°F, accounting for carryover heat.
USDA food-safety guidance: cook whole steaks to 145°F and rest at least 3 minutes.