

Ribeye on a Cedar Plank with Bone Marrow Cross Section

Ingredients:

- 2 x 350g ribeye steaks
- 1/3 cup olive oil
- 1 garlic clove
- 2 marrow bones
- Robertson's Braai Mix
- Robertson's Rustic Garlic and Herb
- Special requirements:
- 1 Weber kettle braai
- 1 Weber cedar plank

Directions:

1. Soak the cedar plank in water for 1 hour.
 2. Finely chop garlic and add to a medium sized bowl.
 3. Add 1/3 cup olive oil to bowl and mix in with the garlic.
 4. Baste marrow bones with garlic/olive oil mixture.
 5. Season marrow bones with Robertson's Rustic Garlic and Herb seasoning.
 6. Season the ribeye steaks with Robertson's Braai Mix seasoning evenly.
 7. Fill one half of the Weber with charcoal and light a fire.
Have a drink while waiting for the coals to become ready.
- NOTE: It is important that one half of the Weber has direct heat and the other has indirect heat.
8. When the cedar plank is ready, remove it from the water and allow excess water to drip from plank.
 9. Place cedar plank onto the grid over the coals in the Weber and char for 3 minutes until blackened.
 10. Flip the cedar plank over onto the indirect side of the Weber (blackened side up).
 11. Throw the ribeye steaks onto the grid over the coals and sear for 2 - 3 minutes.
 12. Flip the steaks (browned side up) onto the cedar plank.
 13. Place the marrow bones on the indirect heat side of the Weber.
 14. Close the Weber's lid and make sure the holes are open.
 15. Allow to cook for 25 minutes.
 16. Remove the ribeye steaks from the Weber and allow to rest for around 10 minutes.
 17. If the marrow has not started bubbling yet, leave in the Weber, lid closed, holes open, while the ribeye rests.
 18. Scoop the marrow onto the ribeye and enjoy with some chips, tomato sauce and a cold one!