Grilled Rib Eye with Gorgonzola Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Rib eye

for marinade:

garlic

olive oil

thyme

rosemary

bay leaf

balsamic vinegar

red wine

for the sauce:

gorgonzola cheese

chicken broth

cream

echalote

garlic

salt

black crushed pepper

on the side:

sparragus

shaped carrots

brocoli

for the patatas bravas:

potato

cayena pepper

chile de arbol

garlic

tomato

white onion

Instructions

Marinate the rib eye piece for 8 hours , then seal and cook on a grill , check inside temperture that musn not be more than 60c

you could use on the side some vegetables with white sauce and patata bravas