



## 🍷 Big Island Ribeye

### Marinade:

½ cup Hoisin sauce

¼ cup lime juice

¼ cup dry Sherry

¼ cup green onions

1 tablespoon sesame oil

3 tablespoons minced garlic

½ tablespoon minced Serrano peppers

1 tablespoon light brown sugar

In a bowl, whisk all ingredients to form marinade.

2 Maui onions, peeled and cut into slices about ½ to ¾ inch thick – kept together, like a patty

4 tablespoons Lords of Salt Olive Sea Salt

2 rib-eye steaks (1 lbs each)

Add steaks to marinade. Refrigerate for at least 12 hours.

Preheat grill. Remove steaks from marinade. In a small saucepan, simmer marinade until thickened and reduced in volume by 1/3, stirring occasionally. Remove from heat and reserve.

Pat steaks dry. Season both sides of steaks liberally with olive sea salt. Sprinkle thick onion slices with remaining olive sea salt. Grill steaks until medium-rare. Grill onion slices, as a patty so that rings stay together, until golden brown and char-marked by grill, turning once.

Remove steaks from grill and top with grilled onions. Serve with reduced marinade as sauce.