



Reverse Sear Ribeye on the Pit Boss 1250 Platinum

Ingredients:

- 2 ribeye steaks (about 1 inch thick)
- Kinder's The Blend seasoning

Instructions:

1. **Prep the Steaks:** Pat the ribeyes dry and season generously with Kinder's The Blend.
2. **Low and Slow Cook:**
 - Preheat your Pit Boss 1250 Platinum to 250°F.
 - Place the steaks on the grill grates.
 - Cook until the internal temperature reaches 130-135°F for medium-rare (about 30-40 minutes).
3. **Sear:**
 - Increase the Pit Boss temperature to 500°F.
 - Open the sear plate.
 - Sear each side of the steak for 1 minute.
4. **Rest and Serve:**
 - Remove the steaks from the grill and let them rest for 5-10 minutes before slicing and serving.

Tips:

- Use a meat thermometer to accurately monitor the internal temperature of the steaks.
- Adjust the cooking time based on the thickness of your steaks.
- For a more intense sear, use a cast iron skillet on the sear plate.

Additional Information:

- Prep time: 5 minutes
- Cook time: 40-50 minutes
- Serves: 2 people