

It is INSANE how good this is...

Ribeye STK with Goat Cheese, Meyer Lemon-Honey Mustard drizzle and Watercress

Ingredients

- 1 1/2 -inch thick rib-eye, about 2 lbs, excess fat trimmed
- 1/2 cup clover honey
- 1 tablespoon Dijon mustard
- 1 tablespoon whole-grain mustard
- 1 teaspoon finely grated orange zest
- 2 tablespoons orange juice
- 1/2 teaspoon finely grated lemon zest
- 2 teaspoons fresh lemon juice
- Salt and freshly ground black pepper
- 2 tablespoons (total) finely chopped fresh thyme, parsley, chervil
- 4 ounces soft goat cheese, from Napa if possible, slightly softened
- Canola oil
- 1 bunch watercress
- California olive oil
- Grilled oranges
- Grilled lemons

Preparation

Remove the steak from the refrigerator 30 minutes before cooking and let sit at room temperature.

Whisk together the honey, mustards, zest and juice in a small bowl and let sit at room temperature for at least 30 minutes to allow the flavors to meld.

Mix together the herbs and cheese in a bowl until combined and season with salt and pepper. Refrigerate until ready to use.

Preheat grill for indirect heat. Brush steak with canola oil and season liberally with salt and pepper. Grill, directly over the coals until golden brown and slightly charred, about 5 minutes. Turn over and move away from coals, close the cover and grill until an instant-read thermometer inserted into the center registers 135 degrees, turning once more, about 10 minutes. Remove from the grill to a cutting board and let rest 5 minutes.

Toss the watercress with some of the grilled orange juice, grilled lemon juice and olive oil and season with salt and pepper.

Top the steak with the goat cheese, drizzle with the honey and the watercress.