

UB Jackie's Quick and Easy Ribeye Steak

Ingredients

1 or 2	Ribeye steak
¼ stick	Butter
1 tbsp	Cajun Dirty Rice Seasoning
1 tsp	Worchestershire sauce
1 tsp	Cholula sauce
Pinch	Ground mustard

Directions

1. Using a small saucepan, melt the butter.
2. Add both sauces and ground mustard.
3. Allow the mixture to cool.
4. Place the ribeye steak in a zip lock bag; add the mixture plus the Cajun Dirty Rice Seasoning.
5. Thoroughly mix contents with steak. Place in frig overnight.
6. Before grilling, allow steak to come to room temperature.