

Sous Vide Rib eye

Courses: Main Dish

Categories: Beef, Sous Vide

Ingredients

Rib Eye steak

Salt

Pepper

Thyme

Butter-pat

Directions

Set the Sous Vide machine to 115F (for med-rare). Season the steak with the salt, pepper, and Thyme. Place steak into vacuum sealer bag, add pat of butter to the bag, seal the bag with the moist setting. Place bags of steak in water and cook for 1 hour and 15 minutes. Remove bag from water, open bag and place steak in a preheated cast iron skillet (or Grill if available) and sear each side for 60 seconds at 400F. Serve.