

JUNE 2025 TV—Grilled Ribeye Steak Recipes for Father's Day

Give Dad what he really wants this Father's Day—a tender, juicy steak dinner! Nothing says “I love you Dad!” like a great meal, that is easy enough to prepare for Dad. OR, if Dad is the grill master, he can tackle these recipes himself. Check out these recipes that would be perfect to make for Dad this Father's Day or any summer day!

Grilled Ribeye Steaks & Potatoes with Smoky Paprika Rub

Smoky seasoned steak and wedged potatoes grilled to perfection. Served with a simple sour cream and onion sauce.

Recipe time: 30 minutes

Makes 4 servings

- 2 beef Ribeye Steaks Boneless, cut 1-inch thick
- 2 tablespoons vegetable oil
- 1/2 teaspoon salt
- 2 large russet potatoes, cut lengthwise into 8 wedges each
- 1 tablespoon minced green onions
- Sour Cream and Onion Sauce (recipe follows) (optional)

Seasoning:

- 2 tablespoons smoked or Spanish paprika
- 1-1/2 teaspoons sugar
- 1-1/2 teaspoons chili powder
- 1 teaspoon ground black pepper
- 1/2 teaspoon ground red pepper



1. Combine seasoning ingredients in small bowl; remove and reserve 2 tablespoons. Press remaining seasoning evenly onto beef steaks; set aside. Combine reserved seasoning, oil and salt in large bowl. Add potatoes; toss to coat.
2. Place steaks on grid over medium, ash-covered coals; arrange potatoes around steaks. Grill steaks, covered, 10 to 14 minutes (over medium heat on preheated gas grill, 9 to 14 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill potatoes 14 to 17 minutes (over medium heat on preheated gas grill, 13 to 15 minutes) or until tender, turning occasionally.
3. Carve steaks into slices; season with salt, as desired. Sprinkle green onion over potatoes. Serve potatoes with Sour Cream and Onion Sauce for dipping, if desired.

Sour Cream and Onion Sauce: Combine 1/2 cup dairy sour cream and 2 tablespoons minced green onion. Sprinkle with smoked or Spanish paprika, as desired. *Yield: 1/2 cup*

Nutrition information per serving, (1/4 of recipe): 404 Calories; 135 Calories from fat; 15g Total Fat (4 g Saturated Fat; 4 g Monounsaturated Fat;) 73 mg Cholesterol; 384 mg Sodium; 35 g Total Carbohydrate; 3.8 g Dietary Fiber; 32 g Protein; 3.7 mg Iron; 10.5 mg NE Niacin; 1.1 mg Vitamin B₆; 1.6 mcg Vitamin B₁₂; 5.8 mg Zinc; 34.7 mcg Selenium.

This recipe is an excellent source of Protein, Iron, Niacin, Vitamin B₆, Vitamin B₁₂, Zinc, and Selenium; and a good source of Dietary Fiber.

Ribeye Steaks with Fresh Tomato Tapenade

Add a burst of freshness and color to grilled Ribeye steaks with a fresh tomato and olive tapenade.

Recipe time: 25 minutes

Makes 4 servings

- 2 beef Ribeye Steaks Boneless, cut 1-inch thick (about 12 ounces each)
- 2 teaspoons course ground black pepper
- 1 teaspoon salt

Fresh Tomato Tapenade:

- 1 cup cherry or grape tomatoes, cut in half
- 1 can (2-1/4 ounces) sliced ripe olives, drained
- 1/4 cup chopped fresh basil
- 3 tablespoons shredded Parmesan cheese



1. Press pepper evenly onto beef steaks.
2. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 14 minutes (over medium heat on preheated gas grill, 9 to 14 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally

***Cook's Tip:** To broil, place steaks on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 14 to 18 minutes for medium rare to medium doneness, turning once.*

3. Meanwhile combine Fresh Tomato Tapenade ingredients in small bowl.
4. Season steaks with salt, as desired. Top each steak evenly with tapenade.

Nutrition information per 3-ounce serving: 390 Calories; 25g Total Fat; 9g Saturated Fat; 0.9g Polyunsaturated Fat; 9g Monounsaturated Fat; 0g Trans Fat; 115mg Cholesterol; 760mg Sodium; 444.9mg Potassium; 6g Total carbohydrate; 36g Protein; 2mg Iron; 13.2mg Niacin; 0.7mg Vitamin B6; 0.8mg Choline; 2.3mcg Vitamin B12; 6.3mg Zinc; 38.2mcg Selenium; 1g Fiber.

Hawaiian Ribeye Steaks with Grilled Pineapple Salad

Ribeye Steaks are spiced up with cilantro, cumin and ground red pepper and served with a simple salad of pineapple, red pepper and lime.

Recipe time: 35 minutes

Makes 4 servings

Ingredients:

- 2 beef Ribeye Steaks Boneless, cut 1-inch thick
- 3 tablespoons chopped fresh cilantro, divided
- 2 teaspoons ground cumin
- 1/4 to 1/2 teaspoon ground red pepper
- 4 fresh pineapple slices, cut 1/2 inch thick
- 1 medium red bell pepper, cut in half lengthwise
- 1 medium lime
- Salt



1. Combine 2 tablespoons cilantro, cumin and ground red pepper, as desired; press evenly onto beef Ribeye Steaks.
2. Place steaks on grid over medium, ash-covered coals; arrange pineapple slices and bell pepper halves around steaks. Grill steaks, covered, 10 to 14 minutes (over medium heat on preheated gas grill, 9 to 14 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill pineapple 8 minutes or until heated through, turning once. Grill bell pepper 6 to 8 minutes or until tender, turning occasionally.
3. Meanwhile, grate 2 teaspoons peel and squeeze juice from lime. Set aside.
4. Chop pineapple and bell pepper into 1-inch pieces. Combine remaining 1 tablespoon cilantro, 2 teaspoons lime peel and lime juice in medium bowl; stir in pineapple and bell pepper. Season with salt, as desired. Carve steaks into slices; season with salt, as desired. Serve with salad.

Nutrition information per serving: 231 Calories; 72 Calories from fat; 8g Total Fat (3 g Saturated Fat; 3 g Monounsaturated Fat;) 89 mg Cholesterol; 63 mg Sodium; 11 g Total Carbohydrate; 2 g Dietary Fiber; 29 g Protein; 2.5 mg Iron; 12.1 mg NE Niacin; 0.8 mg Vitamin B₆; 1.6 mcg Vitamin B₁₂; 5.4 mg Zinc; 34 mcg Selenium; 5.4 mg Choline.

This recipe is an excellent source of Protein, Niacin, Vitamin B₆, Vitamin B₁₂, Zinc, and Selenium; and a good source of Iron.

Ribeye Steaks and Seasoned Vegetable Kabobs

Filling and satisfying, this Ribeye Steaks and seasoned vegetables kabobs is sure to score big at your next dinner.

Recipe time: 35 minutes

Makes 6 servings

- 3 beef Ribeye Steaks, Boneless, cut 1-inch thick (about 2 pounds)
- 6 small red potatoes, cut in half
- 2 tablespoons finely chopped fresh oregano
- 1 tablespoon minced garlic
- 1/2 teaspoon ground red pepper
- 2 tablespoons butter, melted
- 2 medium zucchini and/or yellow squash, cut in half lengthwise, then crosswise into 1-inch slices
- Salt and pepper



1. Place potatoes in 2-quart microwave-safe dish. Cover and microwave on HIGH 2 to 3 minutes or until just tender, stirring once. Cool slightly.
2. Meanwhile, combine oregano, garlic and red pepper in small bowl; reserve half for vegetables. Press remaining seasoning mixture evenly onto both sides of each steak. Combine reserved seasoning mixture with melted butter; set aside.
3. Alternately thread vegetables onto six 8-inch metal skewers.
4. Place steaks and kabobs on grid over medium, ash-covered coals; brush kabobs with half of seasoned butter. Grill steaks, covered, 10 to 14 minutes (over medium heat on preheated gas grill, 9 to 14 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill kabobs, covered, 10 minutes or until vegetables are tender, turning once and brushing with remaining seasoned butter. Season steaks and kabobs with salt and black pepper, as desired.

Nutrition information per serving: 291 Calories; 135 Calories from fat; 15g Total Fat (6 g Saturated Fat; 7 g Monounsaturated Fat;) 89 mg Cholesterol; 62 mg Sodium; 11 g Total Carbohydrate; 1.6 g Dietary Fiber; 27 g Protein; 2.2 mg Iron; 11.4 mg NE Niacin; 0.8 mg Vitamin B₆; 1.4 mcg Vitamin B₁₂; 5.1 mg Zinc; 30.5 mcg Selenium.

This recipe is an excellent source of Protein, Niacin, Vitamin B₆, Vitamin B₁₂, Zinc, and Selenium; and a good source of Iron.

Grilled Cowboy Steaks

You'll love this Beef Ribeye Steaks recipe with a rub that tastes like you're eating on the open range. Try this recipe with other steaks on the grill as well.

Recipe time: 15-20 minutes

Makes 4 servings

- 2 beef Ribeye Steaks (about 1 pound)

Rub:

- 2 teaspoons sweet paprika
- 1-1/2 teaspoons dried thyme leaves
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt (optional)
- 1/2 teaspoon pepper



1. Combine Rub ingredients; press evenly onto beef Ribeye Steaks.

Cook's Tip: Beef Top Sirloin, Top Loin (Strip) or Tenderloin Steaks, cut 1 inch thick; or 2 pounds beef Porterhouse or T-bone steaks, cut 1 inch thick may be used.

2. Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill according to the chart for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

Nutrition information per serving: 270 Calories; 177.3 Calories from fat; 19.7g Total Fat (8.7 g Saturated Fat; 1.3 g Trans Fat; 1 g Polyunsaturated Fat; 9.4 g Monounsaturated Fat;) 72 mg Cholesterol; 50 mg Sodium; 2.1 g Total Carbohydrate; 0.8 g Dietary Fiber; 0.2 g Total Sugars; 22 g Protein; 0.2 g Added Sugars; 23.8 mg Calcium; 2.8 mg Iron; 281 mg Potassium; 6.3 mcg Vitamin D; 0.3 mg Riboflavin; 4.5 mg NE Niacin; 0.5 mg Vitamin B₆; 1.9 mcg Vitamin B₁₂; 146 mg Phosphorus; 5.4 mg Zinc; 27 mcg Selenium; 45.2 mg Choline.

This recipe is an excellent source of Protein, Vitamin D, Riboflavin, Niacin, Vitamin B₆, Vitamin B₁₂, Zinc, and Selenium; and a good source of Iron, and Phosphorus.

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