

Spice-Rubbed Bone-In Rib Eye

Serves 4 to 6

This is a big hunk of meat, and it looks just awesome. I love that it delivers on its promise, too. The spice rub and the heat of the sear creates flavors that are truly compelling.

- 1 ½ teaspoons whole allspice berries
- 1 ½ teaspoons cumin seeds
- 1 ½ teaspoons yellow mustard seeds
- ¾ teaspoon whole Szechuan peppercorns
- ½ teaspoon crushed red pepper
- 1 tablespoon plus 1 teaspoon sweet smoked paprika (pimentón)
- 5 sprigs fresh rosemary
- 1 (2-bone) rib eye steak, 3 pounds
- 3 gloves garlic, smashed
- 2 sprigs fresh thyme
- Kosher salt
- Extra-virgin olive oil
- Flaked sea salt

In a small sauté pan over medium heat, toast the allspice berries, cumin seeds, mustard seeds, Szechuan peppercorns, and crushed red pepper until fragrant, 2 to 3 minutes. Take the pan off the heat and add the paprika and the leaves from 2 sprigs of the rosemary. Let cool slightly before grinding finely in a spice grinder. (Once cooled, the spices will keep for weeks if stored airtight.)

Rub the rib eye all over with 1 tablespoon of the spices. Cover and refrigerate for at least 4 hours and up to 8 hours.

Heat a convection oven to 225°F or a conventional oven to 250°F. Remove the steak from the refrigerator and let sit at room temperature for 30 minutes before cooking. Put the garlic, thyme, and the remaining 3 sprigs rosemary on a large rimmed baking sheet.

Heat a medium ovenproof sauté pan over high heat. Season the meat all over with kosher salt. Add 3 tablespoons olive oil to the pan and immediately place the steak in the pan. Cook the steak undisturbed until a nice dark crust forms, about 2 minutes. Flip the steak over and sear the other side. Transfer to the baking sheet and cook, flipping the rib eye over every 10 minutes, until an instant-read thermometer inserted into the thickest part of the steak reads 120°F for medium-rare, about 1 hour.

Let rest for 15 minutes on a cutting board. To carve, run your knife along the bone to cut away the meat. (Reserve the bone for serving.) Cut the steak at a 45-degree angle into ½-inch slices. Place the meat next to the bone on a large platter, sprinkle with sea salt, drizzle with olive oil, and serve.