



BLACKENED BUFFALO RIB EYE WITH RASPBERRY-CHIPOTLE BUTTER

— SERVES 6 —

Not only is the taste of buffalo fantastic, the meat is much lower in fat and cholesterol than either beef or chicken, and it contains more protein and fewer calories. Perfect Mashed Potatoes make a swell sidekick to this steak. We're partial to the Roasted Garlic variation, because a mound of them is just right when paired with the sweet spiciness of the Raspberry-Chipotle Butter atop the rib eye. Because buffalo is so lean, we recommend cooking to a medium-rare temperature so the meat stays juicy and flavorful.

- 2 tablespoons oil, for sautéing
- 1/2 cup Reata Blackening Seasoning (page 136)
- 6 (10-ounce) buffalo rib eye steaks
- Kosher salt
- Freshly ground black pepper
- 3/4 cup Raspberry-Chipotle Butter (As the mixture reheats, it will spread and flatten even more.)

Preheat the oven to 300 degrees F. Dredge each steak in the Reata Blackening Seasoning, coating generously on each side. Heat a large sauté pan over high heat and add the oil when hot. Place each steak in the hot pan and briefly sear on high, just until the meat begins to caramelize, only about 1 to 2 minutes. Turn, and sauté 1 to 2 minutes on the other side.

Finish the steaks in a baking dish in the preheated oven until all the steaks are cooked to your preferred temperature. Season with salt and pepper. Serve each steak warm, topped with 2 tablespoons of Raspberry-Chipotle Butter.

Raspberry-Chipotle Butter

MAKES ABOUT 1 CUP

It's a good idea to make flavored butters in large batches and freeze for later use. Simply chill the blended butter in the refrigerator for about 30 minutes, and then roll it into a medium-sized log on wax paper. Tightly wrap the log in the wax paper, twist the ends closed, and freeze. When you're ready to use the butter, remove from the freezer and slice off rounds as needed. Don't be afraid to experiment with your own flavor combinations—the possibilities literally are limitless!

- 1 pound unsalted butter, softened to room temperature
- 1 chipotle pepper, seeded and minced
- 1 shallot, peeled and minced
- 1/4 cup fresh raspberries, puréed
- 1 tablespoon kosher salt
- 1 tablespoon freshly ground black pepper

Place all the ingredients in a food processor, and blend until thoroughly incorporated.

REATA BLACKENING SEASONING

— MAKES 1/2 CUP —

Contrary to popular belief, blackened doesn't mean burned! This flavorful spice combination gives that just-right charcoal taste, without that just-wrong charbroiled grit.

- 3 tablespoons ground paprika
- 1/2 tablespoon kosher salt
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon cayenne pepper
- 2 1/4 teaspoons freshly ground white pepper
- 1 1/2 teaspoons freshly ground black pepper
- 1 1/2 teaspoons ground dried thyme
- 1 1/2 teaspoons dried oregano, crumbled

Mix all the ingredients together, and store in an airtight container.