

# COOKING WITH HUGH

HOSTED BY HUGH HARDY



**CARROLL'S™**  
SAUSAGE & COUNTRY STORE



*Featured on Season 3, Episode 2*

## Carroll's™ Ribeye Steaks

- 2 Carroll's™ Choice Ribeye Steaks
- 1 Red Bell Pepper, Chopped
- 1 Green Bell Pepper, Chopped
- 2 Jalapeno Peppers, Chopped
- 1 Onion, Chopped
- ¼ cup Oliver Farm Sunflower Oil
- ¾ cup Gin Creek Blue Bay Wine
- Carroll's™ Steak Seasoning

### Directions:

Heat Oliver Farm Sunflower Oil in skillet over medium heat. Season steaks on both sides with Carroll's™ Steak Seasoning. Sear steaks on both sides. Remove steaks from heat and set aside. Add chopped peppers and onion to hot skillet and stir. Add Gin Creek Blue Bay Wine to skillet with vegetable. Stir to blend. Add Carroll's™ Ribeye Steaks back to skillet. Cover with lid and cook for 10-15 minutes until steaks reach desired doneness.

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