Grilled Grass-Fed Ribeye with Grilled Potatoes

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef

4 ribeyes – Busy B's Market 4-6 new potatoes I tablespoon Texas Olive Oil Ranch Extra Virgin Olive Oil Kosher salt and black pepper

<u>For the potatoes:</u> Slice the potatoes an 1/8 of an inch thick and place in a bowl. Add the oil and season with black pepper and let sit for 10 minutes before grilling. Right before grilling add a little salt then grill until tender.

<u>For the ribeyes:</u> Season with salt and pepper and then grill. FYI, this is grass-fed beef and will cook faster than regular beef so be careful if you want rare. Also, this type of beef does not need a marinade.