

<http://axokuaci.wordpress.com>

## **Bistecca Fiorentina**

Recipe courtesy Mark Vetri of Vetri  
Show: Ciao America with Mario Batali on  
Food Network

### **Ingredients**

1 cup cubed pork fatback  
6 cloves of garlic  
2 sprigs rosemary

1 (24 to 28-ounce) bone-in rib-eye steak  
Salt and pepper

### **Directions**

Put the fatback, garlic, and rosemary into a food processor and blend until it is the consistency of toothpaste.

Tie the rib in the correct way so that it is tight and will cook evenly.

Rub the fat mixture all over the meat and season with salt and pepper. Place it on a very hot grill. Cook the steak on 1 side for about 8 minutes. You can move it around a little bit to find the right heat. Turn it over and cook it a little bit less on the other side, about 6 minutes.

When it is finished, take it off the grill and let it rest for 5 to 7 minutes. This allows the blood to circulate and allows the juices to distribute evenly.

### **\* Restaurant Recipe**

This recipe was provided by professional chefs and has been scaled down from a bulk recipe provided by a restaurant. Food Network Kitchens have not tested this recipe in the proportions indicated and therefore cannot make representation as to the results.

