

GRILLED BEEF FINISHING SAUCE

- 3 tablespoons fresh chopped thyme leaves or 1 tablespoon dried
- 2 crushed garlic cloves
- 1 1/2 teaspoons dried oregano
- 1 teaspoon coarse kosher salt or coarse sea salt
- ~~1 tsp~~ cracked black pepper  **I use more pepper**
- 3 tablespoons fresh lemon juice
- 1/4 cup extra-virgin olive oil
- 1 well-trimmed beef rib eye roast or suitable beef steak or roast for grilling

Mix all the seasonings and oil in a bowl and set aside. Cook beef on the grill and brush on the finishing sauce immediately after slicing the meat to serve to your guests.