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Prep Time: 5 Minutes

Cook Time: 20 Minutes

Serves: 2 people

2 (1-1/2 Inch Thick) Bone-In Rib-Eye Steaks

Canola Oil

Montreal Steak Seasoning

1. Trim the thick fat off the outside of the steaks, then rub both sides of the steaks with canola oil.
2. When ready to cook, set the Traeger temperature to 325°F and preheat with the lid closed for 15 minutes.
3. While the grill heats, season both sides of the steak with Montreal Steak Seasoning. Let sit at room temperature for 15 minutes.
4. Insert the probe into the thickest part of a steak, avoiding the bone and any large pockets of fat. Place the steaks directly on the grill grates. Close the lid and cook, flipping every 6 minutes, until the internal temperature reaches 132°F, 14-20 minutes.
5. Remove the steaks from the grill and serve immediately. Enjoy!

