Grilled Ribeye with Italian Salsa Verde

2 pounds ribeye steak

2 Tablespoons butter

salt and pepper

Salsa Verde

1 cup parsley

3 cloves garlic

1 teaspoon salt

1 teaspoon pepper

2 teaspoons anchovy paste

1/2 cup olive oil

2 Tablespoons red wine vinegar

1/4 teaspoon red pepper flakes

1 teaspoon lemon zest

2 teaspoons lemon juice

Season steaks with salt and pepper.

Cook on a grill to desired doneness.

Remove steaks from grill.  Place butter on top and let rest 5 minutes.

Combine parsley, garlic, salt, pepper and anchovy paste in food processor.

Pulse until slightly chunky.

Stir in olive oil, vinegar, red pepper flakes, lemon zest and juice.

Slice steaks and serve with salsa verde.