

Pan-Seared Garlic Butter Steak

A restaurant-quality, perfectly seared steak with rich garlic butter and herbs.

Ingredients (Serves 2)

For the Steak:

- 2 ribeye or filet mignon steaks (1.5 inches thick)
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp smoked paprika
- 1 tbsp vegetable oil

For the Garlic Butter:

- 3 tbsp unsalted butter
- 3 cloves garlic, minced
- 2 sprigs fresh rosemary or thyme
- ½ tsp red pepper flakes (optional)

Instructions

- 1. Prepare the Steak:**
 - Pat steaks dry with paper towels.
 - Season both sides evenly with salt, pepper, and smoked paprika.
 - Let them rest at room temperature for 30 minutes.
- 2. Sear the Steaks:**
 - Heat a cast-iron skillet over high heat until smoking hot.
 - Add vegetable oil and carefully place the steaks in the pan.
 - Sear for 3-4 minutes on one side without moving. Flip and sear for another 3 minutes.
- 3. Baste with Garlic Butter:**
 - Reduce heat to medium-low and add butter, garlic, and rosemary/thyme to the pan.
 - Tilt the pan slightly and use a spoon to baste the steaks continuously for 1-2 minutes.
- 4. Rest & Serve:**
 - Remove the steaks from the pan and let them rest for 5 minutes.
 - Slice against the grain and drizzle with the remaining butter from the pan.

Serving Suggestions:

Pair with mashed potatoes, roasted asparagus, or a crisp arugula salad for a fine dining experience.

Bon appétit! 🍷 🍖