

Butter-Basted Rib-Eye Steak

Yield: SERVES 2 TO 3

INGREDIENTS

1 (450 g) rib-eye steak,
about 1½ inches
thick

6 g kosher salt

42 g vegetable oil

pepper

56 g unsalted butter

30 g shallot (1 large
shallot), peeled and
quartered lengthwise
(root end attached)

10 g garlic (2 cloves),
peeled

3 g fresh thyme sprigs (5
sprigs)

Essential Equipment

10-Inch Stainless Steel or Cast Iron
Skillet

Large Metal Dinner Spoon

Digital Kitchen Scale

INSTRUCTIONS

***Cook's Note:** We've tested this recipe using both gram measurements and traditional U.S. volume and weight measurements, so you get to pick the one that works best for you.*

1 **1 (450 g) rib-eye steak, about 1½ inches thick**
6 g kosher salt

Sprinkle steak evenly on both sides with salt and place on wire rack set in rimmed baking sheet. Let sit for at least 45 minutes or up to 3 hours.

2 **42 g vegetable oil**
Pepper

Heat oil in 10-inch skillet over high heat until just smoking. Pat steak dry with paper towels and season liberally on both sides with pepper. Place steak in skillet and cook for 30 seconds. Flip steak and continue to cook for 30 seconds longer. Continue flipping steak every 30 seconds for 3 more minutes.

3 **56 g unsalted butter**
30 g shallot (1 large shallot), peeled and quartered lengthwise (root end attached)
10 g garlic (2 cloves), peeled
3g fresh thyme sprigs (5 sprigs)

Slide steak to back of skillet, opposite handle, and add butter to front of skillet. Once butter has melted and begun to foam, add shallots, garlic, and thyme sprigs. Holding skillet handle, tilt skillet so butter pools near base of handle. Use metal spoon to continuously spoon butter and aromatics over steak, concentrating on areas where crust is less browned. Baste steak, flipping it every 30 seconds, until steak registers 120 degrees F/49 degrees C, 1 to 2 minutes.

4 Remove skillet from heat and transfer steak to cutting board; let steak rest for 10 minutes. Discard aromatics from pan and transfer butter mixture to small bowl. Slice steak crosswise ½ inch thick. Serve immediately with butter mixture.

