* 2 (12-ounce) lean, grass-fed New York strip steaks
* 1 teaspoon kosher salt
* 3/4 teaspoon black pepper
* 1 tablespoon olive oil
* 2 tablespoons butter
* 2 thyme sprigs
* 2 garlic cloves, crushed

Let steaks stand 30 minutes at room temperature.

**Step 2**

Sprinkle salt and pepper evenly over steaks. Heat a large cast-iron skillet over high heat. Add oil to pan; swirl to coat. Add steaks to pan; cook 3 minutes on each side or until browned. Reduce heat to medium-low; add butter, thyme, and garlic to pan. Carefully grasp pan handle using an oven mitt or folded dish towel. Tilt pan toward you so butter pools; cook 1 1/2 minutes, basting steaks with butter constantly. Remove steaks from pan; cover loosely with foil. Let stand 10 minutes. Reserve butter mixture.

**Step 3**

Cut steak diagonally across grain into thin slices. Discard thyme and garlic; spoon reserved butter mixture over steak.