



Chinese pepper steak with onions

Description

Savor a Perfectly Seared Ribeye Steak

Indulge in a juicy and tender Ribeye Steak, expertly cooked to deliver a rich, buttery flavor and a beautifully seared crust. With simple seasonings, it's ideal for a quick dinner or a special occasion!

Ingredients:

2 ribeye steaks (1-1.5 inches thick, about 12-16 oz each)
2 tbsp olive oil
2 tbsp unsalted butter
4 cloves garlic, smashed
2 sprigs fresh rosemary (or thyme)
Salt and black pepper, to taste
Optional: Red pepper flakes, for a spicy kick

Instructions:

- 1. Bring Steaks to Room Temperature**
Take the steaks out of the fridge 30-45 minutes before cooking to ensure even cooking. Pat dry with a paper towel.
- 2. Season Generously**
Coat both sides of the steaks with salt and black pepper. Add red pepper flakes if you'd like some heat.
- 3. Heat the Skillet**
Place a cast-iron skillet or heavy-bottomed pan over medium-high heat. Add olive oil and heat until it shimmers.
- 4. Sear the Steaks**
Lay the steaks in the skillet and let them cook undisturbed for 3-4 minutes to develop a golden crust. Flip and repeat on the other side.

5. Add Butter and Aromatics
- Lower the heat to medium. Add butter, garlic, and rosemary (or thyme) to the skillet. Tilt the pan slightly and use a spoon to baste the steaks with the melted butter for 1-2 minutes.
6. Check Doneness
- Use a meat thermometer to ensure your desired level of doneness:

Rare: 125°F (52°C)

Medium-Rare: 130°F (54°C)

Medium: 140°F (60°C)

Medium-Well: 150°F (65°C)

7. Rest the Steaks
- Transfer the steaks to a plate, loosely tent with foil, and let rest for 5-10 minutes to lock in the juices.
8. Serve and Enjoy
- Slice the steaks against the grain and pair with your favorite sides, such as roasted potatoes, sautéed greens, or a crisp salad.

Tips for Success

Choose quality steaks: Look for well-marbled cuts for optimal flavor.

Resting is crucial: Letting the steak rest ensures juiciness.

Use a cast-iron skillet: It provides the perfect crust and even heat distribution.

This straightforward recipe delivers a restaurant-quality steak with ease. For the ultimate dining experience, enjoy it with a glass of red wine. Bon appétit!

Enjoy!

Category

1. Grandma Recipes

Date Created

30/12/2024

Author

rauf