

Butter-Basted Rib-Eye Steak

by Sasha Marx

SERVES 2 TO 3

INGREDIENTS

1 lb. rib-eye steak, ~ 1½ inches thick

2 teaspoons kosher salt

3 tablespoons vegetable oil

pepper

1 lg shallot, peeled & quartered lengthwise

5 sprigs fresh thyme

2 garlic cloves, peeled

4 tablespoons unsalted butter

INSTRUCTIONS

o **1 (1-pound) rib-eye steak, about 1½ inches thick**

o **2 teaspoons 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.

o **3 tablespoons vegetable oil**

o **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.

o **4 tablespoons unsalted butter**

o **1 large shallot, peeled and quartered lengthwise (root end attached)**

o **2 garlic cloves, peeled**

o **5 sprigs fresh thyme**

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.

