



Butter Basted Ribeye Steak

 Mar 8, 2023

Ingredients:

- 1 large ribeye steak
- Kosher salt and freshly ground black pepper
- 1/4 cup vegetable or canola oil
- 3 Tbsp unsalted butter
- 6 sprigs thyme or rosemary
- 1/2 cup finely sliced shallots
- 2 cloves garlic crushed

Instructions: Carefully pat steak dry with paper towels. Season heavily on all sides, including edges, with salt and pepper, let steak rest at room temperature for 45 minutes.

