



INGREDIENTS

4 Fitch Ranch New York Strip Steaks

Salt and Pepper

4 Tablespoons Olive Oil

1 Cup Butter

16 garlic cloves smashed

Fresh rosemary and Thyme Sprigs

TIME TO PREPARE

5 Minutes

TIME TO COOK

15 Minutes

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RECIPE NAME

CLASSIC NEW YORK STRIP STEAKS

PROCEDURE

Let the steaks rest for 30 minutes to come to room temperature.

Salt and pepper to taste.

In a medium-sized skillet over medium-high heat, heat the olive oil. Once it starts to smoke add the steaks to the skillet.

Sear on all of the sides until they have a golden-brown crust.

Add the butter and let it melt in the skillet. Add in the garlic and fresh sprigs.

Reduce the heat to medium and let them cook until they reach the desired internal temperature. Spoon the butter over the steaks while they are cooking.

Let rest and serve with your favorite vegetables!