

Thick Cut skillet Steaks

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Sometimes it's amazing of a few ingredients can produce such a delicious outcome like these Thick Cut Skillet Steaks.

Of course the ingredients have to be good, my older bother, an amazing chef told me when we where starting out in the restaurant

business " you put garbage in you'll get garbage out" I never forgot that statement. So here you have it, two 1 pound prime rib steaks that I cut from the rib lion, sprinkled with salt and pepper and topped with a simple pan sauce.

If your looking for a way to cook steak with the ultimate crust use a cast iron skillet, since it retains heat for perfectly seared steaks!!!!

Tips for these Thick Cut Skillet Steaks

The first step to a great sear is to be sure the skillet is hot enough, you need to hear the sizzle. Second, repeatedly flipping the steaks before searing toughens the meat, it's best to sear completely on one side before searing the other side.

One more thing, you can customize this Thick Cut Skillet Steaks recipe instead of using the more expense prime rib cut of meat you can use a more moderately priced cut of steak, like boneless strip steak.

On a side note to measure the thickness of the steaks for even

cooking use two fingers for thick and one for medium as a guide line. Also these two Prime Rib steaks were 1 lb. each 2 steaks should be enough for 3 to 4 people.

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Ingredients

- 2 1 lb. prime rib steaks
- 2 Tbls. each butter and olive oil
- Salt and pepper to taste
- 1/2 cup beef broth or red wine
- 2 Tbls. each chopped garlic and yellow onion
- 2 Tbls. each chopped Italian parsley, thyme and oregano

Instructions

1. Turn oven to 425 degrees
2. Salt and pepper steaks let sit at room temperature for 15 minutes
3. Meanwhile in a large oven proof skillet bring the butter and olive oil to medium high
4. Add the garlic and yellow onion saute until tender and just beginning to brown
5. Push the onion and garlic to one side of pan
6. Turn the heat to high add the steaks sear the steaks 2 to 3 minutes per side only flipping the steaks once
7. Add The beef broth or red wine and herbs scraping up all the brown bits at the bottom of the pan
8. Transfer the pan to the preheated oven cook for 7 to 9 minutes for medium rare adjusting oven times to your preference.
9. Remove from oven and turn oven off
10. Transfer steaks to cutting board tent with aluminum foil
11. Meanwhile add 1/3 stick of butter to the skillet return

to stovetop and simmer for five minutes

12. Pour Pan sauce over steaks... Enjoy