



## ROSEMARY GARLIC BUTTER STEAK

### **INGREDIENTS**

- 1 Firsthand Foods Denver Steak
- 3 sprigs Fresh rosemary
- 2 Garlic cloves, smashed
- 2 tsp. Olive oil
- 2 tbsp. Butter
- Salt
- Pepper

### **DIRECTIONS**

1. Heat a cast iron skillet over medium-high heat until extremely hot.
2. Generously salt and pepper steak before cooking.
3. Pour olive oil in skillet. Oil will begin to smoke.
4. Place steak in the middle of the skillet. Allow it to sear for 2-3 minutes. Steak will release easily when crust has formed and searing is complete.
5. Flip the steak and add butter, rosemary, and garlic to the pan. Allow butter to melt and begin to bubble.
6. Tilt skillet so butter pools at one end with the rosemary and garlic immersed in the butter.
7. Using a spoon, ladle the hot butter on top of the steak. Continue for 2-3 minutes.
8. Using tongs, hold steak so each side sears as well.
9. When steak is the desired doneness - remove and let rest for 10 minutes. Then slice against the grain and serve immediately.