



Ribeye

Serves 1

Ingredients

- 0.25 teaspoon black pepper
- 1 tablespoon butter ((matched "Unsalted Butter" but unit tablespoon!"lb estimate))
- 1 sprig fresh rosemary
- 1 clove garlic ((matched "Garlic" but unit clove!"lb incompatible — using estimate))
- 0.5 teaspoon kosher salt
- 1 tablespoon olive oil ((matched "Extra Virgin Olive Oil" but unit table estimate))
- 0.34 pound ribeye steak

Instructions

1. Pat the ribeye dry and season liberally with salt and pepper.
2. Heat olive oil in a heavy-bottomed skillet over high heat until smoking.
3. Sear the ribeye for 2-3 minutes per side until a deep crust forms.
4. Reduce heat to medium, add butter, rosemary, and garlic to the pan.
5. Baste the steak continuously with the butter mixture for 3-5 minutes, flipping once.
6. Remove steak from pan and let rest on a cutting board for 5-10 minutes.
7. Slice against the grain and serve immediately.