

## Strip Steak with Rosemary Butter



### Ingredients

- 1/2 cup butter, softened
  - 1 tablespoon fresh rosemary
  - 2 teaspoons grated lemon rind, divided
  - Salt and pepper to taste
  - 1 tablespoon dried Italian seasoning
  - 1 1/2 tablespoons olive oil
  - 2 garlic cloves, minced
  - 1 teaspoon pepper
  - 1/2 teaspoon salt
  - 2 tablespoons oil
  - 4 (6-oz.) beef strip steaks (1/2 inch thick)
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### How to Make It

#### Step 1

Stir together butter, rosemary, 1 tsp. grated lemon rind, and salt and pepper to taste. Cover and chill until ready to serve.

#### Step 2

Combine Italian seasoning and next 4 ingredients in a small bowl. Stir in remaining 1 tsp. lemon rind. Rub mixture over steaks. Cover and chill 1 hour.

#### Step 3

Preheat oven to 400° and heat cast iron skillet to med-high heat

#### Step 4

Heat oil in cast iron pan and sear steaks on both sides (2 – 3 minutes each side) over medium-high heat. Place cast iron pan in oven until desired doneness. Let meat rest for 5 minutes. Add potato and crisp, green salad... Enjoy!