

Bacon-Wrapped Sirloin Steak Recipe



Getting delicious steaks delivered to your home is easy – cooking them perfectly is the tricky part! It's not uncommon to struggle getting that perfect medium-rare steak; how exactly are you supposed to know what the middle looks like before cutting into the steak? We can help!

If you love a thick cut with the perfect medium-rare center, we've got you covered. Here's a quick and easy recipe to get your baseball steaks packed full of flavor.

Ingredients:

- 4 baseball steaks
- 4 strips of bacon
- 2 tbsp butter
- 1 bunch of asparagus
- 1 package of sliced mushrooms
- 1 onion
- Salt and pepper

Instructions:

1. Preheat the oven to 450°F.
2. Start by prepping vegetables. Slice onion into square pieces. Cut asparagus into thirds.
3. Add the onion, asparagus, and mushrooms to a pan with 1 tbsp of butter and salt and pepper. Cook on medium-high heat.
4. Wrap one slice of bacon around each baseball steak. Season with salt and pepper.
5. Put 1 tbsp of butter into a second pan and place the wrapped steaks onto the pan.
6. Sear the steaks on each side for 1-2 minutes.
7. Once browned, place the steaks on a baking sheet and put into the oven for 6-7 minutes.
8. Flip the steaks and leave in the oven for another 6-7 minutes.
9. Remove the steaks from the oven and let them rest for 5 minutes before serving.