

Boneless Ribeye Steak





Instructions

1. Preheat the oven to 500°F. Blot the steaks dry with paper towels. Keeping their surface dry will help create a good crust.
2. Season the steaks on both sides and the fatty edge with kosher salt and black pepper.
3. Heat a well-seasoned cast-iron skillet over high heat until it's smoking. If the skillet is well-seasoned, there's no need to add any oil.
4. Add the steaks to the skillet. Cook them for 2 minutes per side plus 30 seconds on the edges. You can lower the heat to medium-high if the skillet gets overheated, but generally speaking, you want it super-hot.
5. Very carefully, using oven mitts, transfer the hot skillet to the preheated oven. Leave it there for about 3 minutes for medium-rare steaks or 5 minutes for medium-done steaks.
6. Transfer the steaks to a warm plate and loosely cover them with foil to keep them warm. Let them rest for 5 minutes and then top them with butter.
7. Serve and Enjoy!

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