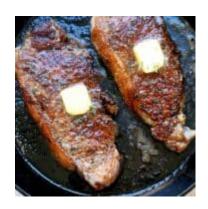
Delicious New York Strip



Enjoy a restaurant-quality New York Strip Steak cooked to perfection right at home. This simple, straightforward recipe ensures a beautifully seared crust with a juicy, tender center. With just a few ingredients and a cast-iron skillet, you can create a steakhouse-worthy meal in minutes.

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Serving Size: 1
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Instructions

- 1. Preheat the oven to 500°F.
- 2. Heat a well-seasoned cast-iron skillet over high heat until smoking hot, 5-7 minutes.
- 3. Meanwhile, sprinkle both sides of the steak with kosher salt and black pepper.
- 4. Place the steak in the hot skillet. Cook, without moving, for 2 minutes on each side. This will create a nice crust. Cook the fat strip for 30 more seconds.
- 5. Using oven mitts, transfer the skillet to the hot oven. Roast the steak to medium rare, 3-4 minutes. For medium, roast for 4-5 minutes.
- 6. Place the steak on a plate. Loosely cover it with foil. Allow it to rest for 5 minutes and then top it with butter.
- 7. Serve and Enjoy!

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