

# 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.

[Print QR QR](#)

×

Serving Size: 1  
[Print Recipe](#)









# 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!

Share





## Related Recipes





