

Delicious New York Strip



This Delicious New York strip steak recipe is amazing. It's nice and tender and it has a marvelous fatty edge and a beefy flavor.

Serving Size: 1

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Ingredients

- 1 New York strip steak
- ¼ teaspoon Diamond Crystal kosher salt
- ¼ teaspoon black pepper freshly ground
- ½ tablespoon butter

Instructions

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

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