

RIB EYE WITH ROSEMARY, GARLIC AND THYME

Time: 30 minutes

Yield: 2 servings

INGREDIENTS

- Rib eye steak, preferably dry aged - cut at least 1" thick or more
- Kosher salt
- 2 sprigs rosemary
- 4 strips lemon peel
- 6 cloves garlic peeled & smashed
- 1-1/2 tablespoons extra virgin olive oil
- 3 tablespoons unsalted butter
- Fleur de sel for garnish

DIRECTIONS

Pat steak dry with a paper towel to remove any excess moisture; season generously with salt. Place leaves from 1 sprig of rosemary, all the lemon peel, 4 sprigs of thyme and 4 cloves of garlic in a small bowl; mix to combine. Using your hands, rub steak with the lemon-herb mixture. Wrap the steak in plastic wrap and refrigerate for at least 4 hours, but preferably overnight.

Remove steak from refrigerator and let it come to room temperature, about an hour. Remove and discard rosemary, thyme, lemon and garlic. Rub steak with the olive oil.

Heat a large cast iron skillet over medium-high heat until pan is very hot. Add steak and cook until the bottom is crusty, about 4 minutes. Using tongs, hold the steak vertically to sear edges, turning to expose all edges to the hot surface, about 5 minutes total. Return unseared side of steak to the pan. Add butter to the skillet along with remaining rosemary, thyme and garlic. Use a large spoon to baste the steak with herb butter until medium rare. (An instant-read thermometer inserted into the center reaches 130 degrees)

Transfer steak to a cutting board and allow to rest for 10 minutes. Slice, against the grain, into thin slices. Garnish with fleur de sel and serve immediately.

Alternately, garnish with Blue Cheese Butter and sautéed mushrooms

BLEU CHEESE BUTTER

- 1 stick unsalted butter, room temperature
- 2-3 tablespoons blue crumbled

Combine butter and bleu cheese. Shape into a log, roll in parchment paper and place in freezer or, using a truffle scoop, place individual portions on parchment paper and freeze.

SAUTÉED MUSHROOMS

- 2-3 pounds mushrooms, mixed varieties of your choice
- 2 tablespoons butter
- Salt

In a hot sauté pan, melt butter. Add mushrooms and sauté until soft and reduced in volume by half. This should take 5 to 10 minutes, depending upon varieties of mushrooms used.