



NY STRIP STEAK

15 Minute Juicy Steaks

INGREDIENTS

1 pound Grass Run Farms® NY Strip Steak
2-3 garlic cloves
2 tbsp fresh rosemary leaves
3 tbsp butter
1 tbsp olive oil
Salt and pepper
Splash of white or red wine

PREPARATION

1. Pat steaks dry and then season with salt and pepper on both sides.
2. Heat a skillet. Once heated, add oil. Then add the steak, butter, rosemary, and garlic.
3. Cook 1-2 minutes on each side.
4. Turn steaks over, cook for 2-3 more minutes on each side. Then add the wine.
5. Cook steaks for 2 or 3 additional minutes on each side, remove steaks, and let rest for 5 minutes before cutting.

*Recipe Courtesy of Food and Sachi for Grass Run Farms
www.grassrunfarms.com*