

Butter-Basted Steaks

Serves 4

This steak is based on a recipe from Alain Ducasse. Halfway through cooking, these bone-in rib eyes are basted with a mixture of butter, thyme and garlic, so they're crusty outside and richly flavored.



2 bone-in rib eye steaks 1 ¼ -pound each
Kosher salt
Freshly ground pepper
2 Tbsp canola oil

4 Tbsp unsalted butter
4 thyme sprigs
3 garlic cloves
1 rosemary sprig

Season the rib eye steaks all over with salt and freshly ground pepper. Let the meat stand at room temperature for 30 minutes.

In a large cast-iron skillet, heat the canola oil until shimmering. Add the steaks and cook over high heat until crusty on the bottom, about 5 minutes. Turn the steaks and add the butter, thyme, garlic and rosemary to the skillet. Cook over high heat, basting the steaks with the melted butter, garlic and herbs, until the steaks are medium-rare, 5 to 7 minutes longer. Transfer the steaks to a cutting board and let rest for 10 minutes. Cut the steaks off the bone, then slice the meat across the grain and serve.