

SIRLOIN STEAK W/ GARLIC BUTTER

Recipe adapted from Dinner at the Zoo.

INGREDIENTS

- 1 pound sirloin steaks
- 1 packet of Santa Maria seasoning
- 1 tablespoon olive oil
- 4 tablespoons butter softened
- 1 tablespoon minced fresh herbs such as thyme, parsley or chives, for optional garnish

DIRECTIONS

1. Pat each steak dry with a paper towel.
2. Heat a large cast iron skillet or another heavy pan over medium-high heat.
3. Pour the olive oil into the pan. Season the steaks on both sides with Santa Maria seasoning.
4. Place the steaks in a single layer in the pan. Cook for 4-5 minutes per side or until browned. Use a thermometer to cook the steak to your desired level of doneness. (Recommended cooking time for medium is 145 degrees F.)
5. Once off the heat, let the steaks rest for at least 5 minutes. Place a dollop of butter on top of each steak. Slice the steak. Garnish with additional fresh herbs if desired, then serve.

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