


Friday Night Strip Steaks

 PREPARATION TIME
5 minutes

 COOKING TIME
15 minutes

 PERFECT PARTNER
baked potato



**MONEY.
Cook's
SAVER.**

New York strip steaks come from just behind the rib. Save a considerable amount of money by purchasing a rib roast and having the butcher cut it into steaks. Freeze the extra for up to 2 months.

SHOPPING LIST

- New York strip steaks
- sherry

ON HAND

- margarine • onion
- garlic • salt • pepper
- dried marjoram

INGREDIENTS

- 2 tablespoons margarine or butter
- 4 (1 1/4-inch-thick) New York strip steaks (about 12 ounces each)
- 1 teaspoon salt
- 1 1/4 teaspoons pepper, divided
- 1 large yellow onion, sliced
- 1/2 teaspoon minced garlic or 1/8 teaspoon garlic powder
- 1/4 teaspoon dried marjoram
- 2 tablespoons sherry or white grape juice

SERVES **4**

COOK'N Xpress

• For prolonged freshness and minimal freezer burn, wrap steaks individually in plastic wrap or heavy-duty freezer paper before freezing.

Make Ahead

Combine the onion, garlic, marjoram and pepper in a plastic bag up to 4 hours ahead to save a step.

VARIATION

When New York strip steaks are not available, substitute T-bone or sirloin steaks.

1 Melt margarine in a large skillet over high heat; add steaks. Cook, turning once, about 10 minutes for medium-rare.



2 Sprinkle salt and 1 teaspoon pepper over steaks; remove to a platter. Cover to keep warm.

3 Add onion, garlic, marjoram and remaining pepper to skillet. Cook over medium heat until onion is tender, about 5 minutes.



4 Remove skillet from heat. Add sherry and mix well. Spoon sauce over steaks. Serve immediately.