

Pan-Seared Strip Steaks



PREPARATION TIME
10 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
garlicky potatoes



Shallots give this popular dish a delicate flavor—but at a high price. To save money, replace the shallots called for with a small white onion, sliced, and a small clove of minced garlic.

SHOPPING LIST

- New York strip steaks
- beef broth • shallots

ON HAND

- oil • flour • dried basil
- dried thyme • salt • pepper

INGREDIENTS

- 4 (6-ounce) New York strip steaks
- 2 tablespoons vegetable oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons all-purpose flour
- 1 cup beef broth
- 4 shallots, thinly sliced
- 1 teaspoon dried basil
- 1 teaspoon dried thyme

SERVES 4

COOKIN' Xpress

- You will find it easier to trim fat from the steaks if you first chill the steaks in the freezer until firm.

Make Ahead

You can prepare the steaks through step 1 up to 8 hours ahead. Refrigerate until ready to use.

VARIATION

For a more substantial sauce, add 1/2 cup sliced mushrooms when searing the steaks.

1 Combine steaks and vegetable oil in a resealable plastic bag and seal tightly. Shake until steaks are coated. Remove steaks from plastic bag.



2 Season steaks with salt and pepper. Heat a large skillet over medium-high heat; add steaks.

3 Sear steaks for 3 minutes per side; reduce heat to medium. Cook for 5 minutes per side or until desired doneness. Remove to a serving platter; cover to keep warm.



4 Stir flour into pan drippings. Stir in beef broth. Cook, stirring continually, over medium heat until slightly thickened, about 3 minutes. Stir in shallots, basil and thyme. Drizzle sauce over steaks.