

Rib Eye Steaks with Garlic



PREPARATION TIME

10 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

fried onion rings



**MONEY.
Cook's
SAVER.**

Fresh or jarred horseradish can be used in this recipe. Buy both in small quantities. Fresh horseradish will stay fresh for 3 weeks and jarred, once opened, will last for only 4 weeks.

SHOPPING LIST

- rib eye steaks
- red onion
- beef broth
- horseradish

ON HAND

- butter
- oil
- garlic
- salt
- pepper

INGREDIENTS

- 4 rib eye steaks
(6 ounces each)
- 1 1/2 tablespoons butter
or margarine
- 1 1/2 tablespoons
vegetable oil
- 1 large red onion,
chopped
- 3 cloves garlic, crushed
- 1/3 cup beef broth
- 1 tablespoon grated
fresh horseradish or
2 tablespoons jarred
- 3/4 teaspoon salt
- 1/2 teaspoon freshly
ground pepper

SERVES 4

COOKIN' Express

- Keep steaks warm while preparing the sauce by placing them on an ovenproof dish in a 250°F oven.
- Keep a mixture of half butter and half vegetable oil in the refrigerator to have on hand for flavorful vegetable sautéing.

Make Ahead

Double the recipe to make great deli-style sandwiches the next day. Slice the cold steak and serve with sauce on store-bought rolls.

♦ VARIATION

Serve this zesty horseradish sauce over hamburgers or any grilled steak.

1 Pat steaks dry with paper towels. Heat skillet over medium-high heat. Add steaks to skillet. Cook for 5 minutes per side for medium. Remove and keep warm.



2 Add butter and oil to skillet; mix. Add onion and garlic; sauté until tender, about 5 minutes or until onion is brown and pan juices have almost evaporated. Remove with a slotted spoon.

3 Add broth to skillet. Cook, stirring continually, about 2 minutes or until sauce is reduced. Return onion mixture to skillet. Add horseradish, salt and pepper to skillet.



4 Heat sauce to serving temperature. Spoon over steaks.