

Steaks with Sesame-Ginger Butter



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
scalloped potatoes



If cooking wine is not in your budget, you can use another acidic element. In this recipe, the wine adds a hint of sourness, so a tablespoon of lemon juice or cider vinegar will work just as well.

SHOPPING LIST

- rib-eye steaks
- sesame seeds
- white cooking wine
- fresh chives

ON HAND

- butter
- ground ginger
- garlic salt

Steaks with Sesame-Ginger Butter

INGREDIENTS

- 10 tablespoons butter, softened, divided
- 1½ teaspoons ground ginger
- 1 tablespoon sesame seeds, toasted
- 1 teaspoon chopped fresh chives
- 1 tablespoon white cooking wine
- 4 rib-eye steaks, about 1-inch thick
- ½ teaspoon garlic salt

SERVES **4**

COOKIN' *Express*

• You can soften butter in a hurry in the microwave. Cut butter into ½-inch-thick pieces and place on a plate. Microwave on MEDIUM-LOW until softened, about 30 seconds.

Make Ahead

You can prepare the sesame-ginger butter up to 24 hours ahead. Refrigerate until ready to use.

VARIATION

For a zestier butter, add 1 teaspoon grated fresh ginger during step 1.

1 Combine 8 tablespoons butter, ginger, sesame seeds, chives and wine in a medium bowl; stir with a fork until well mixed.



2 Sprinkle steaks with garlic salt. Melt remaining 2 tablespoons butter in a large skillet.

3 Add steaks to skillet. Top each steak with 1 tablespoon butter mixture. Cook for about 3 minutes.



4 Turn steaks over; top each with remaining butter mixture. Cook for 3 minutes longer for medium-rare.