

## Restaurant Style Steaks

A great way to get that restaurant style taste at home!

Prep Time: Thaw your steaks overnight in the refrigerator or for a faster thaw place in cold water

### Ingredients:

- **2 *Native Acres Steak***
- 2 TBS Oil of Choice
- 1 TBS Salt
- 1 TBS Black Pepper
- 2 TBS Butter

### Directions:

1. Set Steaks out 30 min before preparing to get meat to room temperature
2. Pre-Heat Oven to 400 degrees
3. Place 1 TBS of Olive Oil in small dish and mix salt and pepper into oil
4. Pat Steaks dry with paper towel
5. Brush each steak with oil mixture
6. Heat cast iron skillet on high heat
7. Once your skillet is hot, sear evenly on both sides to dark brown crust appears
8. Remove skillet from heat, add a TBS of butter to each steak
9. Place cast iron into oven and cook to desired degree of doneness (135 degrees for Medium Rare)
10. Remove from oven and place on a separate plate, cover with foil
11. Rest 10 minutes before serving
12. Eat & Enjoy! 😊

