



Garlic Butter Steak

Brand: Steakhouse

Range: Buff

Category: Celebrations/Dinner

Garlic Butter Steak is a delicious and easy-to-make dish that is perfect for any occasion. It is made with tender cuts of beef, seared to your desired level of doneness and finished with a rich, flavorful garlic butter sauce. The steak is typically served with a side of vegetables or a salad and can be enjoyed as a main course for lunch or dinner. The garlic butter sauce adds a savory and aromatic touch to the dish, making it a favorite among meat lovers.

Ingredients

- Tenderloin Steak 1 nos

For Marination

- Salt to taste
- 1/2 Tsp Freshly Crushed Black Pepper
- 1 Tsp Onion Powder
- ½ Tsp Garlic Powder

For Cooking

- 4 Tbsp Butter
- 1 Tbsp Olive Oil
- 1 Tbsp Chopped Parsley
- 1 Tbsp Chopped Thyme
- A Pinch Of Pepper Powder
- 1 Tbsp Chopped Garlic

Method



- Step 1: In a bowl, add salt, onion powder, garlic powder, and pepper powder and mix well.
- Step 2: Take the steak and pat dry it.
- Step 3: Season it well with spice mix from all sides and keep it aside.
- Step 4: In another bowl, add butter, and oil and mix it well. Add garlic, thyme, parsley, and pepper powder and mix well.
- Step 5: Apply a little butter-garlic mixture over one side of the steak.
- Step 6: Heat a pan, place the butter garlic side down and cook the steak.
- Step 7: Apply butter on another side and flip it. Cook until the desired cooking stage is achieved (rare, medium, full). Keep brushing the garlic butter sauce.
- Step 8: Serve hot, and garnish with thyme.