HOW TO MAKE PAN-SEARED STEAK WITH HERB BUTTER AND ROASTED GARLIC

A perfectly seared steak is one of the great pleasures in cooking — and one of the simplest to get right if you respect the fundamentals. This recipe gives you a crackling, caramelized crust with a juicy, rosy center, finished with a knob of herb butter that melts into a sauce right on the plate. Pair with a structured Cabernet Franc or a bold Merlot and let the wine do the talking.

Gluten-Free | Nut-Free



PREP	COOK	TOTAL	SERVINGS
15 min	20 min	35 min	2

Ingredients

- 2 bone-in ribeye steaks, about 1¼ inches thick (room temperature)
- Kosher salt and freshly cracked black pepper — be generous
- 2 tablespoons high-smoke-point oil (grapeseed or avocado)
- 3 tablespoons unsalted butter

FOR THE HERB BUTTER

- 4 tablespoons softened unsalted butter
- 1 tablespoon finely chopped flat-leaf parsley
- 1 teaspoon finely chopped fresh thyme leaves

- 4 cloves garlic, lightly crushed with the flat of a knife
- 3 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 1 small clove garlic, grated on a microplane
- Flaky sea salt (Maldon) for finishing

The Gluten-Free and Nut-Free labels reflect the ingredients specified in this recipe. This is an ingredient-based description, not verification or certification of the prepared dish. Product brands, substitutions, and preparation practices can affect suitability. Before serving anyone with a food allergy or celiac disease, check packaged ingredient labels and supplier information, and prevent cross-contact with peanuts, tree nuts, and gluten-containing grains. Other allergens may still be present.

Directions

1. Take the steaks out of the fridge a full 45 minutes before cooking. Pat them bone dry with paper towels — moisture is the enemy of a good sear. Season aggressively on both sides with kosher salt and cracked pepper. You want to see the seasoning.
2. Make the herb butter: mash the softened butter with the parsley, thyme, and grated garlic. Roll it into a small log using cling film, twist the ends tight, and pop it in the fridge to firm up.
3. Get a heavy cast-iron skillet ripping hot over high heat — I mean properly screaming. Add the oil, and the moment it begins to shimmer, lay the steaks away from you into the pan. Do not touch them. Let the heat do the work.
4. Sear undisturbed for 4 minutes until a deep, mahogany crust forms. Flip once. Add the butter, crushed garlic, thyme, and rosemary to the pan.
5. As the butter foams and turns golden, tilt the pan and baste the steaks repeatedly with a spoon — this is where the flavor builds. Cook another 3–4 minutes for medium-rare (130°F internal), or adjust to your preference.
6. Transfer the steaks to a warm plate and rest for a full 8 minutes. This is non-negotiable — the juices need to redistribute or you've wasted your effort.
7. Slice a coin of herb butter and set it on top of each steak. Finish with flaky sea salt. Serve immediately alongside roasted potatoes or a simple green salad. Open the wine first.

Perfect Wine Pairings

Pairs beautifully with Blaufränkisch (Lemberger) or Merlot.

- 2024 BLAUFRÄNKISCH

KEUKA SPRING
VINEYARDS