

GOLDEN OAK FARM RECIPES

RESTURANT STYLE NY STRIP STEAK



This recipe is both simple and and delicious and requires very little prep time.

Ingredients:

- 1-2 NY Strips Steaks From Golden Oak Farm
- A sprinkle of ground garlic
- A sprinkle of onion powder
- A sprinkle of Italian seasoning
- A sprinkle of salt
- A sprinkle of ground pepper
- 1 Tablespoon of butter
- 1 Medium onion cut into rings

Instructions:

Preheat grill to medium heat.

Coat the outside of each steak with the seasonings listed above. Then add the butter to a medium frying pan, and over high heat brown both side of the steak (2 – 4 minutes). Never use a fork to turn your steak, use your fingers or tongs.

Remove the steak from the frying pan and grill over medium heat until desired doneness. Let steak rest after cooking covered with aluminum foil for 5-10 minutes.

As a nice addition add some sautéed onions. In the same medium frying pan used to brown the steak, add 1 tablespoon of olive oil and cook the onion rings until golden brown and then remove from heat and serve.