

Ribeye Steaks

Ribeye's

INGREDIENTS

- 4, ½ to ¾ inch thick Ribeye Steaks.....○
- 2 tablespoons Olive Oil.....○
- 2 tablespoons Land of Lakes Butter.....○
- Coarse Sea Salt.....○
- Freshly Ground Black Pepper.....○

PREPARATION

- Pat Steaks dry on both sides. Heat Olive Oil in skillet over medium heat until Oil moves easily across surface of skillet. Salt and Pepper Steaks.
- Place Steaks in skillet. Allow to cook 5 minutes per side. Flip steaks over and cook on other side for 3 to 4 minutes more.
- Add Butter to skillet and baste top of Steaks. Flip Steaks over in Butter and leave for approximately 1 more minute.
- Remove Steaks from skillet and allow to rest for 3 to 5 minutes before serving.

Serves 4.