

Selena + GORDON RAMSAY

EPISODE 10

INGREDIENTS

For Butter-Basted Steak:

4 12 oz ribeye or new york strip steak, tempered

3 tbsp grapeseed oil

4 garlic cloves, smashed

½ bunch thyme sprigs

4 rosemary sprigs

4 tbsp unsalted butter, cubed and chilled

Kosher salt to taste

Fresh cracked pepper to taste

For Chimichurri:

2 cup blended oil

½ cup red wine vinegar

8 garlic cloves, minced

2 bunches parsley, picked and chopped

3 tbsp shallots, minced

1 bunch cilantro, picked and chopped

2 tsp oregano, dried

1 tsp red chili flakes

Kosher salt to taste

Black pepper, fresh ground to taste



BUTTER-BASTED STEAK WITH CHIMICHURRI

DIRECTIONS:

For Butter-Basted Steak:

1. Heat two medium sauté pans or one large sauté pan on medium high heat with grapeseed oil.
2. Season steaks heavily with kosher salt and cracked pepper on all sides.
3. When the pans start to slightly smoke, carefully place steaks inside. Create a hard sear on the steak on all sides, including the fat cap to render out the fat and give an evenly dark brown crust on the outside of the steak. This will take about 2 minutes per side. For thick steaks or steaks that are still very cold they may have to finish in a preheated 350-400°F oven to be the desired temp.
4. Turn down the stovetop burner heat, add cold butter, smashed garlic cloves, rosemary and thyme sprigs to the pan.
5. When the butter has foamed, baste steaks with a wide spoon to infuse the flavors into the steak while carrying over the internal temperature of the meat to medium rare.

6. Use tongs to remove and rest on a wire rack lined sheet tray or paper towel lined plate for a minimum of 5 minutes to allow the steaks to relax and hold in the juices.

For Chimichurri:

1. Combine all ingredients into a medium size mixing bowl and whisk until well incorporated. Season to taste.
2. An alternative way to make the sauce with un-chopped ingredients is to use a mortar and pestle or molcajete.