

## New York Strip with Beurre Maitre d'Hotel

Recipe by Emeril Lagasse, from EMERIL 20-40-60: Fresh Food Fast, HarperStudio, New York, 2009, courtesy Martha Stewart Living Omnimedia, Inc.

Whoa! You're pulling out all the stops here! Gorgeously seared New York strips with a slab of flavorful butter, on the table in fifteen minutes! Pour the wine and pass the salad.

### Ingredients:

- 8 ounces (2 sticks) unsalted butter, at room temperature
- 1/4 cup minced fresh parsley
- 3 teaspoons freshly squeezed lemon juice
- 4 1/2 teaspoons salt
- 2 1/4 teaspoons freshly ground black pepper
- Four 12- to 14-ounce boneless New York strip steaks, fat trimmed
- 4 teaspoons olive oil

### Preparation:

1. Preheat the oven to 450°F.
2. Place the butter in a medium bowl. Add the parsley, lemon juice, 1/2 teaspoon of the salt, and 1/4 teaspoon of the pepper, and stir until combined. Refrigerate while you cook the steaks.
3. Heat a large cast-iron skillet over medium-high heat.
4. Rub both sides of the steaks with the olive oil, and season evenly with the remaining 4 teaspoons salt and 2 teaspoons pepper. Place the steaks in the hot skillet and cook for 4 minutes on each side. Then transfer the skillet to the oven and roast to the desired degree of doneness, 4 to 6 minutes for medium-rare. An instant-read thermometer inserted into the thickest part of the meat should register 130°F for medium-rare, 140°F for medium.
5. Remove the skillet from the oven; let the steaks stand for 5 minutes before serving.
6. When ready to serve, top the steaks with spoonfuls of the flavored butter, to taste, or slice the steaks crosswise into 1/3-inch-thick slices and serve with the butter. (Any unused butter can be stored in an airtight container in the refrigerator for up to 1 week.)

Makes 4 to 6 servings

Prep time: 5 minutes Inactive time: 5 minutes Cook time: 12 to 14 minutes  
Total: 22 to 24 minutes