

Butter Beef: Tender, Flavorful & Easy Garlic Herb Pan Sauce Recipe

Butter Beef: Tender, Flavorful & Incredibly Easy to Master!



OVEN
250°F

TIME
3 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

1.5 lbs (680g) beef sirloin or ribeye, cut into thick slices or cubes (about 1-inch thick)
3 tablespoons unsalted butter
2 tablespoons olive oil
4 cloves garlic, smashed (lightly pressed to break open)
1 tablespoon fresh rosemary or thyme, chopped
Salt and freshly ground black pepper, to taste (generously!)
Optional: red pepper flakes for a touch of heat
Optional: squeeze of lemon juice to finish

Swaps and Notes:

Beef Cut: Sirloin or ribeye are excellent choices for this quick-sear method, offering good flavor and tenderness. Other cuts like New York strip or even tenderloin (if cut into cubes) would also work well. Aim for thick, uniform pieces for even cooking.

Unsalted Butter: Preferred to control the saltiness of the dish.

Olive Oil: Helps to raise the smoke point of the butter and ensure a good sear.

Garlic: Smashed garlic cloves release their flavor gradually into the butter without burning quickly like minced garlic.

Fresh Herbs: Fresh rosemary or thyme are essential for their aromatic contribution. Dried herbs can be used in a pinch (use about 1/3 the amount).

Red Pepper Flakes (Optional): Adds a subtle warmth and balances the richness.

Lemon Juice (Optional): A small squeeze of fresh lemon juice at the end brightens the flavor and cuts through the richness of the butter.

Directions:

Prepare & Season Beef: Pat the beef slices or cubes thoroughly dry with paper towels. This is a crucial step for achieving a good sear and preventing steaming. Season generously on all sides with salt and freshly ground black pepper.

Sear Beef: In a large skillet (cast iron or heavy stainless steel works best), heat 2 tablespoons olive oil over medium-high heat until it shimmers and is just beginning to smoke. Add the seasoned beef in a single layer. (Do this in batches if necessary to avoid overcrowding the pan; overcrowding will lower the pan temperature and steam the beef instead of searing it). Sear for 2-3 minutes per side until beautifully browned and a good crust forms. Remove the beef from the skillet and set aside briefly.

Add Butter, Garlic & Herbs: Reduce the heat to medium. Add the 3 tablespoons unsalted butter, 4 smashed garlic cloves, and 1 tablespoon fresh rosemary or thyme to the same skillet (don't clean it! The browned bits from the beef are full of flavor). As the butter melts, stir to infuse it with the garlic and herbs.

Baste & Cook to Doneness: Return the seared beef to the skillet with the melted butter. Tilt the pan slightly so the butter pools, and use a spoon to repeatedly baste the beef with the hot garlic-herb butter. Continue cooking for another 2-4 minutes, depending on the thickness of your beef and your preferred level of doneness (e.g., 130-135°F for medium-rare). Add red pepper flakes now if desired.

Finish & Serve: Remove the beef from the skillet. Finish with a squeeze of lemon juice for brightness, if desired. Let the beef rest on a cutting board for 5 minutes before slicing if it's in larger pieces. Serve hot with the flavorful pan juices generously spooned over the top.

Tips for Success:

Dry Beef is Key: Patting the beef dry is the most important step for a good, crispy sear.

Hot Skillet: Ensure your skillet is very hot before adding the beef.

Don't Overcrowd: Sear beef in batches for optimal browning.

Baste Continuously: Consistent basting ensures even cooking, tender results, and maximum flavor absorption.

Don't Overcook: Beef sirloin and ribeye cook quickly. Use a meat thermometer if unsure.

Rest the Meat: Allowing the beef to rest for a few minutes after cooking helps the juices redistribute, resulting in a more tender and juicy final product.

Serving Suggestions and Pairings:

Creamy mashed potatoes (perfect for soaking up the pan sauce!) or my Garlic Butter Steak and Potatoes (for an even more decadent side).

Roasted asparagus or steamed green beans.

A simple side salad to cut through the richness.

Crusty bread for dipping in the pan sauce.

Storage and Leftover Tips:

DIRECTIONS

- 1. Making :** Butter Beef is a quick, pan-searing technique that yields incredibly flavorful and tender results!
- 2. Prepare & : Season Beef:** Pat the beef slices or cubes thoroughly dry with paper towels. This is a crucial step for achieving a good sear and preventing steaming. Season generously on all sides with salt and freshly ground black pepper.
- 3. Sear : Beef:** In a large skillet (cast iron or heavy stainless steel works best), heat 2 tablespoons olive oil over medium-high heat until it shimmers and is just beginning to smoke. Add the seasoned beef in a single layer. (Do this in batches if necessary to avoid overcrowding the pan; overcrowding will lower the pan temperature and steam the beef instead of searing it). Sear for 2-3 minutes per side until beautifully browned and a good crust forms. Remove the beef from the skillet and set aside briefly.
- 4. Add : Butter, Garlic & Herbs:** Reduce the heat to medium. Add the 3 tablespoons unsalted butter, 4 smashed garlic cloves, and 1 tablespoon fresh rosemary or thyme to the same skillet (don't clean it! The browned bits from the beef are full of flavor). As the butter melts, stir to infuse it with the garlic and herbs.
- 5. Baste & : Cook to Doneness:** Return the seared beef to the skillet with the melted butter. Tilt the pan slightly so the butter pools, and use a spoon to repeatedly baste the beef with the hot garlic-herb butter. Continue cooking for another 2-4 minutes, depending on the thickness of your beef and your preferred level of doneness (e.g., 130-135°F for medium-rare). Add red pepper flakes now if desired.

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7. **Tips for Success: Dry Beef is Key:** Patting the beef dry is the most important step for a good, crispy sear.
8. **Hot : Skillet:** Ensure your skillet is very hot before adding the beef.
9. **Don't : Overcrowd:** Sear beef in batches for optimal browning.
10. **Baste : Continuously:** Consistent basting ensures even cooking, tender results, and maximum flavor absorption.
11. **Don't : Overcook:** Beef sirloin and ribeye cook quickly. Use a meat thermometer if unsure.
12. **Rest the : Meat:** Allowing the beef to rest for a few minutes after cooking helps the juices redistribute, resulting in a more tender and juicy final product.
13. **Serving Suggestions and Pairings:** This Butter Beef is a rich and flavorful main course that pairs wonderfully with simple sides:
14. Creamy mashed potatoes (perfect for soaking up the pan sauce!) or my Garlic Butter Steak and Potatoes (for an even more decadent side).
15. Roasted asparagus or steamed green beans.
16. A simple side salad to cut through the richness.
17. Crusty bread for dipping in the pan sauce.
18. For other fantastic beef dishes, you might also enjoy my Seared Filet Mignon with Shallot Peppercorn Cream Sauce for a more elegant presentation.
19. **Storage and Leftover Tips:** Butter Beef is definitely best enjoyed fresh from the skillet for optimal tenderness and flavor. If you have leftovers, store them in an airtight container in the refrigerator for up to 2 days. To reheat, gently warm the beef slices in a lightly oiled skillet over low heat or in a 250°F (120°C) oven until just warmed through to avoid overcooking. The pan sauce can be reheated gently in a small saucepan.
20. **More Recipes You Will Love:** If you loved the tender beef and rich flavors of this dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
21. For a versatile seasoning that makes any beef dish shine, check out my Best Burger Seasoning.
22. For a vibrant and flavorful sauce to pair with beef, my Amazing Red Chimichurri Sauce is a must-try.
23. If you're a fan of slow-cooked beef, my : Braised Oxtails or Slow Cooker Beef Brisket with BBQ Sauce offer incredible tenderness.
24. For a comforting, one-pan meal, my : Cheesy Ground Beef Rice Casserole is a great option.
25. **Final Thoughts:** This Butter Beef recipe is a true testament to how simple techniques can yield extraordinary results. It's quick, incredibly flavorful, and perfect for a weeknight indulgence or a

special occasion. Give it a sear and a baste, and enjoy this tender, rich, and utterly delicious beef!

SWAPS & NOTES

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Other cuts like New York strip or even tenderloin (if cut into cubes) would also work well.

Aim for thick, uniform pieces for even cooking.

Unsalted Butter: Preferred to control the saltiness of the dish.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/butter-beef-tender-flavorful-easy-garlic-herb-pan-sauce-recipe/>