

## My Favorite Ribeye Steak with Garlic Butter

### Ribeye Steak with Garlic Butter



**TIME**  
**5 min**

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#### INGREDIENTS

2 ribeye steaks (about 300g each), about 1-1.5 inches thick  
1 tablespoon olive oil  
50g (about 3 1/2 tablespoons) butter  
2 cloves garlic, minced  
1 teaspoon chopped fresh parsley  
Salt and freshly ground black pepper, to taste

#### DIRECTIONS

- 1.** Prep the : Steaks: Pat the ribeye steaks completely dry with a paper towel. Season them generously on all sides with salt and freshly ground black pepper.
- 2.** Sear the : Steaks: Heat a heavy-bottomed skillet or a cast iron skillet over high heat for about 5 minutes, until it is smoking hot. Add the olive oil. Carefully place the steaks in the hot pan. Sear for 3-4 minutes per side for a medium-rare steak, or adjust the time for your desired level of doneness.
- 3.** Make the : Garlic Butter: During the last minute of cooking, add the butter, minced garlic, and chopped fresh parsley to the pan. Tilt the pan and use a spoon to baste the steaks with the melted, herbed butter.
- 4.** Rest and : Serve: Remove the steaks from the pan and let them rest on a cutting board for at least 5 minutes before slicing. This allows the juices to redistribute throughout the meat, ensuring a tender, juicy result. Serve the steaks whole or sliced, topped with the leftover garlic butter from the pan.

#### SWAPS & NOTES

**Steak:** While a ribeye is fantastic for its marbling and flavor, you can use other cuts of steak like a New York strip or a filet mignon.

Just be sure to adjust the cooking time for the thickness of your steak.

**Butter:** Unsalted butter is my preference here, but you can use salted butter.

Just be mindful of the salt you add to the steak.

#### TIPS FOR SUCCESS

**Room Temperature Steaks:** Letting the steaks come to room temperature for about 15 minutes before cooking helps them cook more evenly.

Hot Pan, Dry Steak: A screaming-hot pan and a bone-dry steak are the secrets to a perfect sear and a beautiful crust.

Rest the Steak: Don't skip the resting step!

It's crucial for a juicy, tender steak.

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

Original recipe: <https://chefmaniac.com/my-favorite-ribeye-steak-with-garlic-butter/>