

The Best Way to Cook Steak and Mashed Potatoes at Home (Better Than a Steakhouse!)

Perfect Garlic Butter Steak and Creamy Mashed Potatoes



OVEN
275°F

TIME
35 min

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INGREDIENTS

For the Steak:

2 Beef Steaks: Sirloin, Ribeye, or New York Strip (about 1-inch thick).

2 tbsp Olive Oil: For a high-smoke point sear.

1 tbsp Unsalted Butter: To create a rich finishing sauce.

2 Cloves Garlic: Minced (or smashed if you prefer a milder infusion).

Salt and Black Pepper: To taste.

For the Mashed Potatoes:

4 Large Potatoes: Yukon Gold or Russet (peeled and diced).

4 tbsp Butter: Use high-quality butter for the best flavor.

1/2 cup Whole Milk: Warm this slightly for smoother mixing.

Salt and Pepper: To taste.

DIRECTIONS

- 1. Boil the Potatoes:** Start by peeling and dicing your potatoes into 1-inch cubes. Place them in a large pot and cover with cold water by at least an inch. Add a generous pinch of salt. Bring to a boil, then reduce heat and simmer for 15-20 minutes or until the potatoes are fork-tender.
- 2. Season and Sear the Steak:** While the potatoes are working, pat your steaks completely dry with paper towels. Season both sides aggressively with salt and pepper. Heat the olive oil in a heavy skillet (cast iron is best!) over medium-high heat. Once the oil is shimmering, add the steaks. Cook for 3-4 minutes per side for a perfect medium-rare.
- 3. The Garlic Butter Baste:** In the final minute of cooking, turn the heat down slightly and add 1 tablespoon of butter and the minced garlic to the pan. As the butter melts and foams, tilt the pan and use a spoon to continuously pour the garlic butter over the steaks. This "basting" technique is the secret to steakhouse-quality flavor.
- 4. Rest the Meat:** Remove the steaks from the skillet and place them on a cutting board or warm plate. Let them rest for 5-7 minutes. This allows the juices to redistribute so they don't run out the moment you cut into the meat.
- 5. Mash to Perfection:** Drain the cooked potatoes and return them to the pot. Add the butter and milk. Use a potato masher or a ricer to blend until smooth and creamy. Season with salt and pepper to taste.
- 6. Serve:** Plate a generous scoop of mashed potatoes alongside the rested steak. Drizzle any remaining garlic butter from the skillet over both for a final

punch of flavor.

SWAPS & NOTES

The Beef: If you're on a budget, Top Sirloin is excellent. Ensure the steak is at room temperature before cooking to ensure an even sear.

The Potatoes: Yukon Golds are naturally creamy and buttery, while Russets provide a fluffier, more classic texture.

Dairy-Free: You can substitute the butter with a vegan buttery spread and the milk with unsweetened almond or oat milk.

TIPS FOR SUCCESS

Dry Your Steak: Moisture is the enemy of a good crust.

Always pat the meat dry before it hits the pan.

Don't Overcrowd: If you are doubling this recipe, cook the steaks in batches so the pan temperature doesn't drop.

Warm the Milk: Cold milk can make your mashed potatoes gummy.

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

Original recipe: <https://chefmaniac.com/the-best-way-to-cook-steak-and-mashed-potatoes-at-home-better-than-a-steakhouse/>