

Cast-Iron Ribeye Steak with Garlic Butter & Rosemary (Steakhouse Quality at Home)

The Ultimate Ribeye Steak Experience: A Culinary Delight



OVEN
400°F

TIME
30 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 1 Ribeye steak (about 1.5 inches thick)
- Sea salt
- Freshly ground black pepper
- 2 tablespoons unsalted butter
- 2 cloves garlic, crushed
- 1-2 sprigs fresh rosemary

DIRECTIONS

- 1.** Bring to Room Temperature: Remove your Ribeye from the refrigerator and let it sit at room temperature for about 30 minutes. This ensures even cooking from edge to center.
- 2.** Preheat the Oven: Set your oven to 400°F (200°C).
- 3.** Heat the Skillet: Place a cast-iron skillet over high heat. Let it get smoking hot-this is key for that beautiful crust.
- 4.** Season Generously: Pat the steak dry with paper towels. Season both sides liberally with sea salt and freshly cracked black pepper.
- 5.** Sear the Steak: Place the steak in the hot skillet and sear for 2 minutes without moving it. Flip and sear the other side for another 2 minutes.
- 6.** Add Flavor: Reduce heat to medium. Add butter, crushed garlic, and rosemary to the skillet. As the butter melts, tilt the pan and spoon the melted butter over the steak continuously for 1-2 minutes. This baste adds incredible richness and aroma.
- 7.** Finish in the Oven: Transfer the skillet directly into the oven. Roast for 6-8 minutes for medium-rare. Adjust cooking time based on your preferred doneness:
- 8.** Rare: 120-125°F internal temp
- 9.** Medium-rare: 130-135°F
- 10.** Medium: 140-145°F
- 11.** Rest the Steak: Remove from the oven and let the steak rest for 5 minutes. This allows the juices to redistribute throughout the meat, keeping every bite juicy.

SWAPS & NOTES

Use coarse sea salt or kosher salt for better crust formation.

Freshly cracked black pepper adds aroma and depth.

You can use clarified butter or ghee for a slightly higher smoke point.

Thyme works beautifully if you don't have rosemary.

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

Original recipe: <https://chefmaniac.com/cast-iron-ribeye-steak-with-garlic-butter-rosemary-steakhouse-quality-at-home/>