

Why I Make This Beef Steak with Garlic Butter Sauce When I Want a Restaurant-Quality Meal in 20 Minutes

Beef Steak with Garlic Butter Sauce



TIME
20 min

TEMP
145°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

You'll Need

For the Steak: 200-250 grams of beef (sirloin, ribeye, or tenderloin) Salt and freshly cracked black pepper, to taste 1 tbsp olive oil or butter 2 cloves garlic, crushed 1 sprig rosemary or thyme (optional, but highly recommended):

DIRECTIONS

1. method brings out the best in your beef. Add a quick sauce made with beef stock, butter, garlic, and Worcestershire? You've got that chef's kiss moment right at your own kitchen table.
2. Here's how I make this steak shine-and what I pair it with when I'm craving something complete and cozy.
3. Why : This Recipe Works
4. Pan-searing locks in the juices
5. and gives a crisp, golden crust
6. Basting with garlic and herbs
7. adds deep, aromatic flavor
8. A quick pan sauce
9. elevates the dish without complicating it
10. Simple ingredients, big impact
11. -no marinating or waiting required
12. Ready in 20 minutes
13. from start to finish
14. Ingredients : You'll Need
15. For the : Steak:
16. 200-250 grams of beef (sirloin, ribeye, or tenderloin)
17. Salt and freshly cracked black pepper, to taste
18. 1 tbsp olive oil or butter
19. 2 cloves garlic, crushed
20. 1 sprig rosemary or thyme (optional, but highly recommended)
21. For the : Sauce:

22. 2 tbsp unsalted butter
23. 2 cloves garlic, finely chopped
24. 1 tbsp all-purpose flour (for thickening)
25. 200 ml beef stock

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

Original recipe: <https://chefmaniac.com/why-i-make-this-beef-steak-with-garlic-butter-sauce-when-i-want-a-restaurant-quality-meal-in-20-minutes/>