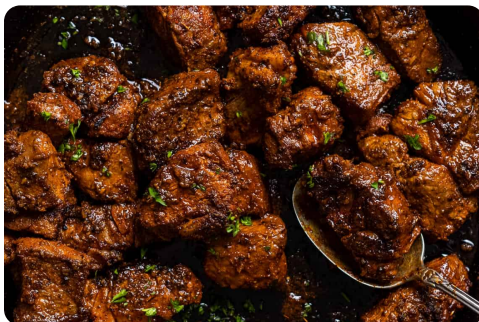


Garlic Butter Steak Bites



Ingredients

- 216 (1 kg) New York strip steaks, trimmed and cut into 1-inch (2.5-cm) cubes
- Kosher salt and freshly ground black pepper
- 4 tablespoons (60 g) unsalted butter
- 4 cloves garlic, crushed
- Chopped fresh flat-leaf parsley leaves for garnish (optional)

Makes 6-8 servings

Instructions

1. Place the steak cubes in a bowl and season all over with salt and pepper. Toss to coat.
2. In a large cast-iron frying pan over medium-high heat, melt half the butter. Add the steak and sear until nicely browned on one side, about 2 minutes.
3. Flip the pieces, add the garlic, and sear the other side, 1-2 minutes longer.
4. Add the remaining butter and stir until the steak cubes are medium-rare, 30-60 seconds longer.
5. Transfer the steak to a plate, sprinkle with parsley, if using, and serve at once.