

# Pan-Seared Premium Aged Ribeye Steak

**1 Dinner's Ready Premium Aged Ribeye Steak**  
**4 tbls. Unsalted Butter (use the real stuff, not margarine), divided**  
**2 tbls. Extra Virgin Olive Oil**  
**Salt to taste**  
**Freshly Ground Black Pepper to taste**  
**2 Fresh Rosemary Sprigs**  
**5 Fresh Garlic Cloves**



Melt 2 tbls. butter in a cast iron skillet. Add 2 tbls. olive oil to the pan and increase the heat to high. Season the ribeye on both sides with salt and pepper. When the pan is screaming hot, carefully place the steak in the pan. Add a couple of sprigs of fresh rosemary and fresh garlic cloves. If the garlic or the rosemary starts to burn, place it on top of the steak and continue to cook.

You want to cook the steak until you get a beautiful, brown crust on outside.

After you turn the steak over, add another 2 tbls. butter to the pan and begin to spoon the butter, garlic and rosemary over the top of the steak over and over again until the steak reaches the desired doneness – I suggest medium rare to medium.

Remove the steak from the pan and set aside to rest for about 5 minutes before serving. Serve it with the cooking butter with the rosemary and garlic spooned over the top.

Rare 130° F  
Medium-Rare 140° F  
Medium 155° F  
Well Done 165° F