

Chef Diana Andrews

Food Editor, Writer, Test Kitchen Director, Recipe Developer, Teacher



Seared Beef Rib-Eye Steak with Creamy-Herbed Horseradish Sauce

This simple method teaches you how to cook restaurant-quality steak in your own home.

Serves 2 to 4

INGREDIENTS

For the steak

One-2 lb. bone-in or boneless rib-eye steak, about 1-1/2 inches thick
Kosher salt
2 Tbs. neutral oil such as grapeseed, sunflower, or canola oil
Freshly ground black pepper
Horseradish sauce, optional

For the horseradish sauce

1 cup room temperature sour cream
¼ cup drained prepared horseradish
3 Tbs. mayonnaise
2 Tbs. finely chopped fresh parsley
½ tsp. granulated garlic
¼ tsp. kosher salt
¼ tsp. freshly ground black pepper
Pinch granulated sugar

INSTRUCTIONS

Cook the steak

Pat the steak very dry with paper towels, and season both sides very generously with salt. Put the steak on a wire rack set over a rimmed baking sheet and refrigerate uncovered for 3 to 4 hours, preferably overnight. Let the steak come to room temperature for about 1-1/2 hours before cooking.

Position a rack in the center of the oven and heat to 425°F. Set a wire rack on a foil-lined, rimmed baking sheet. Set aside.

Heat the oil in a large, oven-proof, heavy-duty skillet (preferably cast iron) over medium-high heat until it shimmers, about 2 minutes. Season the steak generously on both sides with pepper. Add the steak to the skillet and cook until it begins to brown around the edges and releases easily from the pan, about 3 minutes. Flip and cook the other side until brown, about 3 minutes.

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Put the steak on the prepared rack on the baking sheet, transfer to the oven, and roast until cooked to your liking, 8 to 9 minutes for medium-rare (130°F to 135°F). Transfer to a cutting board, tent with foil, and let rest for 15 to 20 minutes.

To serve, carefully cut away the bone, if necessary. Carve the steak against the grain into thin slices. Serve with the horseradish sauce, if desired.

Prepare the horseradish sauce

While the steak rests, whisk all the ingredients for the horseradish sauce in a medium bowl. Set aside until ready to serve the steak.