

Pepper Crusted Steak with Worcestershire Butter Sauce



Serves: 4

Ingredients

4-12 oz. strip steaks
1 tsp. kosher salt
2 tbsp. cracked black pepper
1 tbsp. cooking oil
2 tbsp. cabernet sauvignon red wine
4 tbsp. Worcestershire sauce
½ tsp. herbes de provence
1 tsp. garlic powder
1 cup Rubix Speed Scratch Butter Sauce

How To

1. Season the steaks with salt and pepper.
2. Heat cooking oil in a large sauté pan over medium-high heat. Add seasoned steak to pan and cook on each side until desired temperature is reached. Remove steak from pan and set aside to rest while preparing sauce.
3. Remove pan from heat and add the red wine, Worcestershire sauce, herbes de provence, garlic and butter sauce. Season with salt if desired.
4. Spoon sauce over steak and serve immediately.

