

INGREDIENTS FOR 6 SERVINGS

- 2 Pounds Flat Iron Steak
- 16 Ounces Cremini Mushrooms
Cleaned and Sliced
- 2 Tablespoons Olive Oil, Divided
- 1 Tablespoon Garlic, Minced
- Kosher Salt
- Coarse Ground Black Pepper
- 2 to 4 Tablespoons Butter, Divided
- ½ Package Fresh Thyme

PREPARATION

Pat the steaks dry with a paper towel. Cut the steaks into 1" or bite sized pieces and place in a medium bowl. Season with salt, pepper and garlic, stirring to combine.

Clean the mushrooms using a damp paper towel and then slice. Do not wash as the mushrooms will absorb water.

Heat a very large skillet to medium high heat and add 1 Tablespoon olive oil. When the pan is hot, add half of the steak and mushrooms. Allow the steak and mushrooms to develop a good caramelization, cooking around 2 minutes. Add half of the butter and the thyme to the skillet, sitting the thyme directly on the butter. Flip the steak, and cook to desired doneness. Repeat steps with other half of steak and mushrooms. Stir the thyme infused butter into the steak bites before serving.



Malbec



Porter

