



Broiled Steaks w/ Thyme Butter

Rinse and pat dry the steaks with several layers of paper towels. Let them sit at room temperature for 15 minutes before cooking. This will make sure they cook evenly.

Heat your broiler at 500 degrees. Place a broiling pan in the oven, 4 inches from the source, and let it heat for a good ten minutes.

Season the steaks liberally, on both sides, with salt and freshly ground pepper. Sprinkle with some thyme. Place the steaks on the broiling pan and broil them for 4 to 5 minutes per side - rotating the pan clockwise every couple of minutes. Reduce the oven heat to 250 degrees or turn off completely if it is too hot. Let the steaks sit in the oven for a few minutes until internal temperature reaches 125 degrees for medium rare or 135 degrees for medium.

While the steaks are cooking, soften 2 tablespoons of butter with the back of a spoon. Season with coarse salt and add some thyme. Mix well.

Serve the steaks with a doll-up of thyme butter. Enjoy!