

FRIED STEAK

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Try to use a cast iron pan if possible

1 Steak

4 pinches salt and pepper

1 splash oil

1 dollup butter

Any type of steak will do, rib eye, filet mignon, TOP sirloin. It's best if it's at least 1 inch thick.

Generously put salt and pepper on both sides of steak. Heat pan up with oil. Carefully put steak into pan and sear a few minutes on one side before turning over. If oil splatters, lower temperature. Also sear on "sides" of steak. Remove and let rest a few minutes before slicing.