

Rosemary Garlic Butter T-Bone Steaks



INGREDIENTS:

- > 2 large T-bone steaks
- > 1 slab rosemary garlic butter
- > Salt and pepper
- > Roasted vegetables, for serving
- > Fresh rosemary sprigs
- > Fresh garlic

ROSEMARY GARLIC BUTTER:

- > 150g butter, softened
- > 1 tbsp dried rosemary
- > 2 garlic cloves, crushed

METHOD:

1. Preheat the oven to 180°C.
2. Allow the butter to soften, then mix in the rosemary and crushed garlic. Scoop the mixture onto cling wrap and shape into a sausage for easy slicing.
3. Let the T-bone steaks come to room temperature before cooking. Heat a steak pan with a slice of the rosemary garlic butter until hot.
4. Sear the T-bone steaks until browned on each side. Season with salt and pepper, then add more butter, half a garlic head, and fresh rosemary sprigs. Transfer the pan to the oven and bake for 5-8 minutes, or until the steaks reach your desired doneness.
5. Serve the T-bone steaks with crispy roasted vegetables and a side salad. Enjoy!