



Garlic Rosemary New York Steaks

**2 New York steaks, about 8 oz each
(approx 1.5 inches thick, room temperature)**

2 or 3 garlic cloves

2 tablespoons fresh rosemary leaves

3 tablespoons butter

1 tablespoon olive oil

salt and pepper

A splash of white or red wine

Mince garlic and rosemary.

Add 1 teaspoon salt (or to taste) and mince a little longer. You can also do this with a mortar and pestle.

Rub the paste over both sides of each steak.

Heat skillet over medium/high and melt butter. Add oil to prevent it from burning too much.

Quickly add steaks, season them with salt and pepper and cook 1 or two minutes on each side.

Turn it over, cook it 2 or 3 more minutes and add the wine (you can add extra garlic and rosemary now to the skillet)

It will steam furiously.

Cook the steak 2 or 3 additional minutes for medium rare, remove steaks and let it rest for 5 minutes.

Meanwhile, cook the wine until reduced and a kind of sauce is formed. Slice the steaks and serve them with the sauce.

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