

Garlic Butter Steak Bites
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Total Time: 1 hour

Prep Time: 10 minutes

Cook Time: 15, minutes, plus at least 30 minutes marinating

Serving: 4

Ingredients

¼ cup olive oil

3 tablespoons soy sauce

1½ pounds sirloin or flank steak, excess fat trimmed, cut into 1-inch pieces

1 tablespoon unsalted butter

2 large garlic cloves, minced or grated

Chopped fresh parsley leaves and tender stems

Flaky salt and freshly cracked black pepper

Preparation

1. In a large bowl, mix together the olive oil and soy sauce. Add the meat, tossing to coat. Let sit on the counter for 30 minutes or in the refrigerator for 1 hour or overnight, stirring occasionally.
2. Heat a large (12-inch) cast-iron or heavyweight skillet over medium-high for 2 minutes, until very hot. Using a slotted spoon, add the steak bites in a single layer, shaking off any excess marinade. Work in batches, if needed, to avoid crowding the pan. Cook until browned, 5 to 6 minutes, using tongs to turn over the pieces when they easily release from the pan.
3. If you've cooked in batches, return all the meat and juices to the pan. Remove from the heat and add the butter and garlic, pushing the steak around to coat and mix everything together, about 1 minute.
4. Transfer to a serving plate. Drizzle the meat with any remaining sauce lingering in the pan. Top with parsley, a sprinkle of salt and a few grinds of pepper. Skewer bites with toothpicks, if desired.