

Bobby Flay's New York Strip Steak with
Horseradish-Mint Glaze
Recipe by Bobby Flay
Adapted by Matt Lee and Ted Lee

Total Time: 20 minutes

Yield: 2 servings

Ingredients

For the Glaze

3 tablespoons Dijon mustard
2 tablespoons honey
1 tablespoon prepared horseradish, drained
3 mint leaves, finely chopped
Kosher salt and freshly ground black pepper

For the Steaks

2 tablespoons coarsely ground black pepper
½ teaspoon ancho chili powder or red pepper flakes
1 teaspoon kosher salt
2 New York strip steaks, 10 ounces each
2 tablespoons canola oil

Preparation

1. To make the glaze, whisk together mustard, honey, horseradish and mint in a small bowl. Season with salt and pepper, and set aside.
2. Heat oven to 425 degrees. In a small bowl, combine black pepper, red pepper flakes and salt. Rub one side of each steak with the mixture.
3. Place a medium ovenproof sauté pan over high heat, and heat oil until smoking. Place steaks in pan, rub-side down, and sear for 35 to 40 seconds. Salt the non-rub side while the steaks are searing. Turn steaks over, and place pan in oven until steaks are medium rare, 8 to 10 minutes, brushing with glaze during last 2 minutes. Remove steaks from oven, and brush again with glaze. Allow to rest for 5 minutes before serving.