

Strip Steak with Dijon Sauce  
By Sue Li, *The New York Times*/NYT Cooking

Total time: 1 hour 10 minutes

Prep time: 10 minutes

Cook time: 1 hour

Servings: 2 servings (plus  $\frac{3}{4}$  cup Dijon sauce)

### Ingredients

1 boneless New York strip steak (about 12 ounces)

Kosher salt and freshly ground black pepper

1 large shallot, finely chopped

1 large garlic clove, grated

1 tablespoon white wine vinegar

$\frac{1}{2}$  teaspoon sugar

$\frac{1}{4}$  cup Dijon mustard

3 tablespoons olive oil

1 tablespoon unsalted butter

### Preparation

1. Take the steak out of the refrigerator 30 minutes prior to cooking. Season the steak with salt and pepper; set aside. Heat the oven to 425 degrees.
2. While the steak is coming to temp, prepare the Dijon sauce: Combine shallot, garlic, vinegar and sugar in a medium bowl. Allow the mixture to sit for about 10 minutes. Whisk in the mustard and olive oil; season with salt and pepper. Set aside while you prepare your steak.
3. Heat a medium (10-inch) cast-iron pan or heavy skillet over medium-high for 1 minute, until the pan is nice and hot. Add the butter and swirl the melted butter around the pan. Add the steak and cook until the bottom is browned and a nice crust has formed, 2 to 3 minutes. Flip the steak and cook another 1 to 2 minutes. Transfer the pan with the steak to the oven and cook 4 to 5 minutes for medium-rare.
4. Transfer the cooked steak to a cutting board and let rest for 10 minutes before cutting into  $\frac{1}{2}$ -inch thick slices.
5. To serve, drizzle the Dijon sauce on top of the steak. You'll end up with extra sauce; save it for a salad or dress it on any protein you'd like.