

Sizzlin' Skillet Steak

Ingredients:

- 2-6 T. butter
- 1 steak (we usually use ribeyes that at about 1 inch thick)
- Garlic salt (we like [Lawry's Garlic Salt with Parsley](#) and it looks really pretty too)
- pepper
- sliced onions, mushrooms, green peppers for toppings (optional)

Directions:

Season both sides of your steak with garlic salt and pepper.

Heat your cast-iron skillet on medium-high heat.

Add 2-3 Tablespoons of butter and let melt.

Once melted, you can saute the vegetables until tender, if you choose. **

Remove the vegetables from the pan and set aside.

***If not using vegetables go directly to the next step but don't add more butter to the pan.*

Add another 2-3 Tablespoons of butter and let melt but don't let it burn.

When the butter is melted and hot carefully place your steak in the pan.

Don't touch it or move, just let it be for about 3-5 minutes.

Now carefully flip the steak.

Don't touch it or move, just let it be for about 3-5 minutes.

Remove it from the heat and let it rest for another 3-5 minutes.

Serve with a simple [salad](#), some [baked potatoes](#), [garlic bread](#), and top with sauteed veggies.

Enjoy!