

Skillet Tri Tip Steaks and Herbed Butter

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Ingredients

- 2 tri tip steaks, cut about an inch thick
- salt and fresh ground pepper, or your preferred seasoning (we used Montreal Steak Seasoning in our video)
- olive oil

- 1 tablespoon finely chopped fresh parsley (or 1/4 tablespoon of dried parsley)
- 1 tablespoon finely chopped basil (or 1/4 tablespoon of dried basil)
- 1 tablespoon finely chopped oregano (or 1/4 tablespoon of dried oregano)
- 1 clove garlic, minced
- 8 tablespoons salted butter, at room temperature



Directions

1) Make the herbed butter:

- Finely chop the herbs and set aside.
- Place the herbs, garlic, and butter in a small mixing bowl and mix with a wooden spoon until completely worked through.
- Mound the flavored butter in the center of a piece of plastic wrap and roll it up into a cylinder, twisting the ends to compact the butter.
- Chill the butter in the refrigerator or freezer until firm.

2) Season both sides of each tri tip steak.

3) Heat large, heavy cast iron skillet over medium heat. Once it has heated, drizzle olive oil into the bottom of the skillet and make sure it is well-coated.

4) Place each tri tip steak into the skillet and cook over the medium heat for 3 minutes. Flip and cook the other side of the steak for about 3-4 minutes. Test for doneness. Cook longer if needed to reach the level of doneness desired.

5) Remove from heat and allow to rest for about five minutes in the skillet.

6) After the rest period, cut off a slice of herbed butter and place it on top of the tri tip. As the butter melts and mixes with the meat's juices, serve it to your hungry guests. Seriously...AMAZING!

To see a video of this recipe, head over to our website at:

www.thetritipguy.com/skillet-tri-tip