

Garlic Butter Steak with Warm Spinach Salad

How do you make a juicy steak taste even better? You top it with garlicky herb butter, of course! Ree recommends making extra butter to slather on bread.

Ingredients:

1 c. fresh parsley leaves
1/2 c. roughly chopped fresh chives
2 garlic cloves
6 Tbsp. salted butter, at room temperature
6 small strip steaks (8 to 10 oz. each)
4 tsp. kosher salt
Black pepper, to taste

1 5-oz. package baby spinach
8 strips bacon, cut into 1/2-inch pieces
10 oz. cremini mushrooms, quartered
2 large shallots, thinly sliced
3 Tbsp. olive oil
3 Tbsp. red wine vinegar
1 Tbsp. Dijon mustard
1 Tbsp. sugar

Directions:

Combine the parsley, chives, and garlic in a food processor; process until finely chopped, scraping down the sides of the processor. Add the butter and process, scraping a few times, until combined.

Spoon the butter onto a piece of plastic wrap or parchment; form into a log. Wrap tightly and freeze until firm, about 15 minutes. Meanwhile, preheat a grill or grill pan to medium high. Season the steaks with 1/4 teaspoon salt and a few grinds of pepper on each side. Grill the steaks until they release from the grill and a thermometer inserted into the thickest part registers 120° for medium rare, 5 to 6 minutes per side. Unwrap the garlic butter; slice into 6 pieces. Remove the steaks from the grill and top each with a piece of garlic butter. Let rest.

Place the spinach in a large bowl. Cook the bacon in a large nonstick skillet over medium-high heat, stirring, until crisp, about 7 minutes. Use a slotted spoon to transfer the bacon to the spinach; set aside to let the spinach wilt slightly. Pour off all but 2 tablespoons bacon fat from the skillet.

Add the mushrooms, remaining 1 teaspoon salt and a few grinds of pepper to the skillet; cook over medium-high heat, stirring, until the mushrooms soften, 3 to 4 minutes. Add the shallots and cook, stirring, until both the mushrooms and shallots are caramelized, 7 to 8 more minutes. Add the olive oil, vinegar, mustard and sugar and cook, stirring, until the sugar dissolves, 2 minutes. Pour the contents of the skillet over the spinach and toss. Serve with the steak.

