

Steak with Provencal Butter

Source: Ina Garten "Back to Basics" Cookbook p. 122

Ingredients

- 1 large garlic clove, minced
- 4 anchovy fillets, drained and chopped
- 1 tbsp capers, drained
- 2 tbsps minced fresh chives
- 1 tsp fresh thyme leaves
- 1 tsp grated lemon zest
- ½ tsp ground black pepper
- 6 tbsps (¾ stick) unsalted butter, at room temperature
- 4 8-10 oz each* hanger steaks
- 4 tbsps olive oil
- 4 tsp herbes de Provence
- kosher salt and black pepper

Method

Provencal Butter

Place the garlic, anchovies, capers, chives, thyme, lemon zest, and pepper in a food processor and pulse a few times to combine. Add the butter and process briefly to combine the ingredients.

Place the butter mixture on a piece of parchment or wax paper and roll it into a log 1½" in diameter and 5 inches long, twisting the ends. Store the butter in the refrigerator.

Heat a gas or charcoal grill. I did it on a grill pan on top of stove.

Place the hanger steaks on a platter and drizzle each one with 1 tbsp of the olive oil. Sprinkle each steak with 1 tsp of herbs de Provence and season generously with salt and pepper. Set aside at room temperature for 10 to 15 minutes.

When grill is hot, grill the steaks for 4 to 5 minutes on each side, turning once, for medium-rare. Place the steaks on a platter, cover tightly with aluminum foil, and allow to rest for 15 minutes. Slice the steaks crosswise diagonally and serve hot with one or two slices of Provencal butter on top.

Notes

Thin French Fries are heavenly with this!!

Maybe hanger steaks are cut differently on the East Coast. I used one long steak and we cut slices from it. After the steak rested it didn't seem hot enough to melt the butter so we tossed it in the microwave for a blast.