

## Ribeye w/ Roasted mushrooms & melted leeks



### materials

- 2 bone-in Ribeye steaks       3 cloves garlic, crushed       kosher salt
- 6 sprigs thyme       2 tbsp unsalted butter       2 tbsp olive oil
- 2 tbsp crème fraîche/sour cream       2 leeks, sliced w/ dark greens removed
- 1 lb mushrooms (preferably shiitake)
  
- heavy pan or grill       aluminum foil       sheetpan
- large saute pan

### methods

1. sprinkle coat of salt over both sides of ribeyes
2. rest at room temperature until surface is dry & turns deeper red color (~1-2 hrs)
3. preheat oven to 400F & bring heavy pan to high heat (for grill, leave half off & heat half over high flame)
4. place steak in pan/grill to sear

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5. sear steak until well browned, about 2 minutes - until it no longer sticks to the pan/grill
6. flip steak and repeat the sear on the second side
7. transfer pan to oven (for grill, move steaks to the cold side of grill and close the hood)
8. cook to desired doneness (5-8 minutes for medium-rare) - internal temperature  
    rare: 125F      medium-rare: 130F      medium: 140F
9. remove steak from heat to cutting board, tent with foil & rest 10 min
10. toss mushrooms with garlic, thyme, oil & large pinch of salt on lined sheetpan
11. roast mushrooms in oven at 400F until golden brown (~15-20 min)
12. melt butter in large saute pan with oil
13. add sliced leeks & cook over med-low heat, stirring occasionally, until soft (~15-20 min)
14. stir crème fraîche into leeks and season with salt
15. serve steak over top of leeks with mushrooms

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