

Steak Diablo

Ingredients:

10 oz rib eye steak

1 clove of garlic

1 tbsp of butter

Salt, black pepper

Fresh thyme

Hellfire Fear This Sauce

Vegetable Oil

Instructions:

Season the steak on both sides generously with salt and black pepper. Start cooking in a hot pan, with the butter and oil. Add in the crushed garlic clove and the fresh thyme. If you want your steak medium cooked, you should cook it 4-5 minutes on each side (of course that depends on the thickness on your steak). Bathe it constantly with the melted butter in the pan, using a spoon – that will ensure the evenly flavored crust.

Enjoy with a dip of

Hellfire Fear This Sauce.

