



New York Steak, Skillet to Oven Style

Makes 3 to 6 servings

Ingredients:

One package Kirkland Signature™ Beef Loin New York Steaks
Cowboy Steak Rub (See BeefItsWhatsForDinner.com recipe below.)

Instructions:

Preheat oven to 350 F. Pat steaks dry with a paper towel. Press Cowboy Steak Rub evenly on both sides of steaks. Place steaks into a preheated oven-safe skillet over medium. Sear, no more than 2 minutes per side, using a timer and flipping once. Using tongs, quickly flip steaks back over to the first side. Place the skillet into the preheated oven. Cook 13 to 18 minutes for medium rare to medium doneness. Pull the skillet from the oven when internal temperature reaches 135 F for medium rare, 150 F for medium doneness. Transfer steaks immediately with tongs to a serving plate or cutting board. Cover loosely with aluminum foil. Let rest 5 to 10 minutes. Temperature will continue to rise to reach 145 F for medium rare, 160 F for medium doneness.

Cowboy Steak Rub

Ingredients:

2 tsp sweet paprika
1½ tsp dried thyme leaves
1 tsp garlic powder
1 tsp onion powder
½ tsp salt
½ tsp pepper

Instructions:

Combine all ingredients in a small bowl.

Recipe and cooking tips courtesy of BeefItsWhatsForDinner.com

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

