



## Pan Seared Thick Cut Steaks

*Adapted from Cook's Illustrated*

- 2 boneless strip steaks, 1 1/2 to 1 3/4 inches thick (about 1 pound each)
- Kosher salt
- Pepper
- 1 tablespoon vegetable oil

Place an oven rack in the middle position and heat oven to 275 degrees. Pat steaks dry and cut in half vertically to create four portions. Season steaks with salt and pepper, set on a wire rack set in a foil lined sheet pan, and transfer to oven.

Cook until an instant read thermometer inserted horizontally into center of the steaks registers 90 to 95 degrees for rare to medium-rare, approximately 20 to 25 minutes, or 100 to 105 degrees for medium, about 25 to 30 minutes.

Heat vegetable oil in 12 inch skillet over high heat until smoking. Place steaks in skillet and sear until well browned and crusty, about 1 1/2 to 2 minutes. If the fond begins to burn, reduce heat. Turn the steaks and cook until well browned on the second side, about 2 to 2 1/2 minutes. Transfer all the steaks to a clean rack and reduce the heat to medium. Use tongs to stand 2 steaks on their sides. Holding steaks together, return them to the skillet and sear on all edges until browned, about 1 1/2 minutes. Repeat with remaining 2 steaks.

Return steaks to the wire rack and rest, loosely tented with foil, for 10 minutes.

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*pan seared thick cut steaks* was posted by wendi on 17 August 2010 at [bonappetithon.com](http://bonappetithon.com)