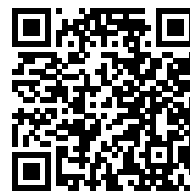


Garlic Butter Beef Tips



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients

For the Compound Cowboy Butter:

- ☐ 1/2 cup Unsalted butter, softened
- ☐ 2 cloves Garlic, finely minced or grated
- ☐ 1 Tbsp Coarse Dijon or whole grain mustard
- ☐ 1 Tbsp Fresh parsley, finely chopped
- ☐ 1 Tbsp Fresh chives, finely chopped
- ☐ 1/2 tsp Dried thyme
- ☐ 1 tsp Lemon juice
- ☐ 1/2 tsp Lemon zest
- ☐ 1 tsp Granulated garlic
- ☐ 1 tsp Granulated onion
- ☐ 3/4 tsp Paprika
- ☐ 1/4 tsp Salt
- ☐ 1/8 tsp Freshly ground black pepper
- ☐ Pinch Hot pepper flakes or cayenne, optional

For the Beef Tips:

- ☐ 1-1/2 lb Boneless ribeye or sirloin steak, cut into cubes
- ☐ 2 Tbsp Neutral oil
- ☐ Salt and pepper, to taste
- ☐ 3 cloves Garlic, minced
- ☐ 2 Tbsp Fresh parsley, chopped
- ☐ 2 Tbsp Compound cowboy butter.

1) Start by making the compound butter. Add all of the butter ingredients to a bowl and mix until really well combined, place onto a piece of plastic wrap, shape into a log and refrigerate until firm. This can be made several days ahead and kept in the fridge or months in the freezer.

2) When ready to cook, pat the beef dry and season generously with salt and pepper. Heat the oil in a large skillet over medium-high to high heat, once nice and hot add the beef in a single layer and cook until deeply browned on all sides, working in batches if needed so you don't overcrowd the pan.

3) Once the beef is cooked to your liking, add the minced garlic and cook for about 30 seconds, then add 2 Tbsp of the compound butter and parsley, toss everything together for another 30 seconds, just until the butter is melted and coats every piece of beef.

4) Remove from the heat, and serve right away with extra compound butter to mop up with plenty of crusty bread.

