

## How to Pan Sear a Steak

1. (Optional) Leave steak uncovered in fridge for a day (can also dry-brine with salt).
2. Determine sear time based on type and thickness of steak.
3. Remove from fridge one hour before searing.
4. Dry steaks thoroughly.
5. Season steaks generously (if not already dry-brined).
6. Preheat pan in 500F oven.
7. Lightly oil steaks (or pan--doing steaks produces less smoke).
8. Pan sear to desired doneness.
9. (Optional) Baste with butter and/or herbs for last minute or two of cooking.
10. Let the steaks rest for 5-10 minutes before eating.