

STEAK BITES

Level: Easy

Total: 20 minutes

Prep: 10 minutes

Cook: 10 minutes

INGREDIENTS:

- 1 pound Felton Angus Beef Top Sirloin Steak
- ½ teaspoon salt to taste
- ½ teaspoon pepper to taste
- 2 Tablespoons oil (avocado oil is a favorite)
- 2 Tablespoons butter
- Optional: 1 teaspoon minced garlic, sprig of fresh rosemary



DIRECTIONS:

1. On a cutting board, cut sirloin steaks into 1-1 ½ inch bite size pieces.
2. Season steak pieces with salt and pepper or your favorite steak rub.
3. Heat oil in heavy-duty skillet or cast iron skillet over medium-high to high heat. You want the skillet to be hot enough to sear.
4. Place a single layer of sirloin pieces in hot skillet. Sear on both sides for 30-45 seconds. You want the beautiful brown crust on both sides but not cook all the way thru steak pieces.
5. Remove steak pieces from pan. Repeat process if you have more raw steak pieces.
6. Add butter to deglaze skillet (Options for dairy free: deglaze with beef stock or red wine).
7. Reduce heat to low. (Optional: add minced garlic and/or rosemary to skillet).
8. Return steak pieces to skillet. Toss in skillet to coat steak pieces.
9. Serve Steak Bites alone or with your favorite side dish. Enjoy!



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