

## Chateaubriand with Herb Butter

Difficulty: Intermediate | Prep Time: 30 min | Serves: 6  
Recipe by Draeger's Cooking School

- 4 tablespoons stick unsalted butter, softened to room temperature
- 2 teaspoons fresh thyme, minced
- 2 teaspoons fresh parsley, minced
- 1 small shallot, finely minced
- ½ teaspoon Maldon sea salt
- 3 pounds Chateaubriand steak, 1 ½ to 2 inches thick
- Kosher salt and freshly ground black pepper



- 2 tablespoons canola oil

### Preparation:

In a small bowl, combine butter, thyme, parsley, shallot and Maldon salt. Mix until the herbs and salt are evenly incorporated into the butter. Transfer mixture to a piece of parchment paper and shape into a log. Roll tightly, twisting the ends to seal. Place log in the refrigerator to firm up while you cook the steaks.

Preheat the oven to 400°F.

Allow the steaks to sit at room temperature for at least 10 minutes. Liberally sprinkle kosher salt and freshly ground black pepper on both sides of the steaks.

Heat a large skillet over medium-high heat. When the pan is hot, add the canola oil and sear each steak, about 4 minutes on each side. The steaks should be brown on each side. Remove the steaks from the pan and place on a baking sheet and continue to cook in the oven until an instant read thermometer reads between 140-145°F for medium rare.

Set the steaks aside and allow to rest before slicing. Remove the butter from the refrigerator and slice into thin, coin sized pieces. Slice the steak against the grain into thin strips. Place the steak and its juices on a large serving platter, and top with the herb butter.