

# Rib Eye and Radishes in Bagna Cauda Butter

Active Time:N/A Total Time:1 HR YieldServes : 4

The trick to this amazingly delicious steak by F&W's Kay Chun is basting it with garlicky anchovy butter while it roasts.

## Ingredients

- 1 stick unsalted butter, at room temperature
- 5 oil-packed anchovies, minced
- 1 large garlic clove, minced
- 1/4 cup chopped parsley
- Kosher salt
- Pepper
- 1 tablespoon extra-virgin olive oil
- One 1 3/4-pound, bone-in rib eye steak (2 inches thick), at room temperature for 1 hour
- 2 rosemary sprigs
- 2 bunches of radishes

## How to Make It

### Step 1

Preheat the oven to 450°. In a bowl, stir the butter, anchovies, garlic and 2 tablespoons of the parsley. Season with salt and pepper and mix well.

### Step 2

In a large cast-iron skillet, heat the oil until shimmering. Season the steak with salt and pepper. Add the steak and rosemary to the skillet and sear over moderately high heat until the steak is browned, 2 minutes per side. Add the

radishes and half of the butter and roast in the oven for 18 to 20 minutes, basting every 3 minutes, until an instant-read thermometer inserted in the meat registers 125° for medium-rare; transfer to a board to rest for 15 minutes. Discard the rosemary.

### Step 3

Thinly slice the steak and transfer to a platter along with the radishes. Sprinkle with the remaining parsley and serve with the remaining butter.

## **Make Ahead**

The bagna cauda butter can be refrigerated for 1 week or frozen for up to 1 month.

## **Suggested Pairing**

Cassis-scented Cabernet Franc.