



-SWEETS & EATS-

- STEAK CROSTINI -

PREP TIME

10 mins

COOK TIME

15 mins

SERVINGS

8-10

INGREDIENTS

1 pound ribeye steak, about 1 inch thick	3 tablespoons Dijon mustard
2 tablespoon butter	¼ cup gorgonzola crumbles
1 loaf ciabatta bread, sliced ¼- ½ inch thick	1 tablespoon chives, diced
3 tablespoons olive oil	salt and pepper to taste

INSTRUCTIONS

1. Heat a large cast iron skillet (or any skillet if you don't have a cast iron) to medium heat. Add three tablespoons olive oil. Add the sliced bread and cook for two to three minutes on each side until golden brown and crisp, working in batches if needed. Turn off heat and transfer bread to a paper towel lined plate.
2. Wipe the cast iron out with a paper towel. Turn the heat up to medium high and add the butter. Season the steak with salt and pepper. Add the steak to the hot skillet. Once the steak has seared and formed a brown crust, about 4 minutes, flip and cook for another 3 or 4 minutes or until desired doneness is reached. Remove the steak from the skillet and let it rest for five minutes.
3. Slice the meat thinly against the grain.
4. To assemble the crostini's- spread a small layer of Dijon mustard on one side of the toasted bread. Top each piece of bread with the sliced steak and garnish with Gorgonzola crumbles and chopped chives. Serve immediately.

Enjoy y'all!

