The Ultimate Father's Day Menu: Reverse-Seared Steak & Wine

Here are **5 Simple Steps to Mastering the "Reverse Sear" Technique:**

1.) Preheat your oven to 300 degrees, the low temperature allows the steak to cook slowly and evenly. We also allow the steak to come to room temperature for about 30 minutes before going in the oven.

2.) To prepare the steak, pat it dry with paper towels to remove any moisture and season it generously on both sides with Kosher salt and freshly ground black pepper. Place the steak on the rack in the sheet pan and slide it into the preheated oven. For the majestic, 3-1/2 lb. Florentine steak, it usually takes about 35-40 minutes to achieve the desired internal temperature. But, depending on the cut of meat you chose (remember, bone-in cuts will take longer), be sure to have your handy, instant-read meat thermometer on hand to guide you.

3.) In the meantime, prep your cast iron or other heavy skillet by adding a super thin layer of neutral oil (i.e. grapeseed, vegetable) to it and placing it on a burner over high heat.

4.) Remove the steak from the oven when it's cooked to the desired doneness, and transfer it to the screaming hot skillet (it should be smoking, it's so hot!). Sear it on each side until it forms a gorgeous, golden brown outer crust, even using your tongs to bring the fat cap and other smaller sides of the meat into contact with the hot skillet - the more color, the better the flavor. Once the steak is sufficiently crusted, quickly turn off the burner and remove the skillet from the heat. Immediately add a few Tablespoons of butter to the pan (it will melt instantly) and spoon the melted butter over the steak until the meat is coated in the butter. Finally, remove the steak to a cutting board to rest.

5.) Allow the steak to rest for approximately 10-15 minutes once it comes out of the pan. Then slice it up and enjoy!