



Steak with Shrimp and Lobster Sauce



Ingredients, Steak:

- 2 8-10 oz. filet mignon steaks 1 ½ – 2 inches thick
- Garlic powder
- Onion powder
- Salt
- Pepper
- 1 TBLS Olive oil
- 2 TBLS Unsalted butter
- 4 Thyme sprigs
- 2 Garlic cloves
- ⅔ Cup mayonnaise
- ¼ Cup Sriracha
- ¼ Cup sweet chili sauce
- 1 TBLS Brown sugar
- 2 TBLSs Rice vinegar

Ingredients, Shrimp & Lobster Sauce

- 2 Medium lobster tails shell removed, cut into 1 inch pieces
- 1 lb. Large shrimp peeled, deveined, tail off
- All-purpose seasoning salt, pepper, paprika, garlic powder, onion powder,
- 1 TBLS Olive oil
- 8 TBLS Unsalted butter
- ¼ Cup clam juice
- ⅔ Cup dry white wine
- 1 ½ Cup heavy cream
- ½ tsp Salt
- ½ tsp Pepper
- 1 tsp Garlic powder
- 1 tsp Onion powder
- 1 ½ tsp Smoked paprika

Method, Steak:

1. On a cutting board or mat, season steak on each side with salt, pepper, garlic powder, and onion powder.



2. Heat a cast iron skillet over medium-high heat. Add TBLS of olive oil. Once oil is hot, add steaks to skillet and press down. Once steak has cooked for 2 minutes, add butter, garlic cloves, and thyme sprigs to skillet. After steak has cooked for an additional 3 minutes, using tongs, flip and cook on other side for 4 minutes.
3. Reduce heat to medium, and spoon butter over steak. Continue to do this until temperature is 5 degrees less than desired temperature on an instant-read thermometer. See notes below for steak doneness temperatures. Steak will cook an additional 5 degrees while it rests.
4. Let steak rest for at least 10 minutes before serving.

Method, Shrimp & Lobster Cream Sauce:

1. In a bowl, season shrimp with all-purpose seasoning. Do not over season. Shrimp is already flavorful itself.
2. In a 10-inch skillet, heat olive oil and 1 TBLS of butter over medium heat. Sear shrimp for 2 minutes on one side, then flip and sear for 1 minute. Remove and set aside. Add 1 TBLS of butter skillet, and then add lobster Sauté lobster until it turns pink in color. Should not take any longer than 3 minutes. Remove and set aside.
3. Add 6 TBLS of butter to skillet. When butter starts to melt, add white wine and clam juice. Let mixture come to a simmer. Slowly whisk in heavy cream and bring to simmer. Stir in salt, pepper, garlic powder, onion powder and smoked paprika. Reduce heat to medium-low. Simmer for 10 minutes, stirring occasionally to prevent boiling over. Sauce will reduce and thicken. Taste and add more salt if you feel it needs it.
4. Stir in shrimp and lobster, and let simmer for an additional 1-2 minutes.
5. Serve on top of cooked steak.

NOTES

- Medium rare: 130 – 135 degrees F
- Medium: 140 – 145 degrees F
- Medium well: 145-150 degrees F
- Well done: 160 and up

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