

Sizzling Steaks with Toasted Garlic Sauce

- lean steaks (about 5-oz. each) Salt Pepper
- 1 tablespoon olive oil
- 5 cloves garlic,
minced
- ½ cup beef broth
- 1 tablespoon
butter

Season steaks with salt and pepper. Heat oil in a skillet over medium-high heat. Add steaks; cook until desired doneness (about 4 minutes per side for medium rare). Remove from pan and cover to keep warm. Add garlic and sauté' until golden, about 2 minutes. Add broth; scrape to remove any browned bits stuck to the bottom of the pan and cook to reduce by half, about 4 minutes. Add butter, mix well, and pour over steaks.