

STEAKS AND STUFFING

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WHAT YOU NEED

- 1 Stalk Celery, Diced
- 1/2 Onion, Diced
- 1/4 Cup Butter, 1/2 a Stick
- 1/2 Loaf of Bread, Cut into 1 Inch Cubes
- 1 Cup Chicken Broth
- 2 tsp Ground Sage
- 2 tsp Ground Thyme
- 2 Steaks, 1 Inch Thick
- Frying Pan
- Medium Sauce pan

DIRECTIONS

- First, heat saucepan over medium heat. Add butter, celery and onion, and cook until onion is tender. Place Frying pan over medium heat. Add bread, broth, and spices to the stuffing. Reduce heat to low, and stir every 1-2 minutes until all broth is absorbed. Remove from heat once very hot.
- Once the frying pan is hot, add the steaks. Cook for 4 minutes on the first side, and 3 minutes on the second for medium rare. Remove from heat, plate, and let rest for 5 minutes before enjoying your steak.