

Re: How to season a steak?

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- *From:* rosie <RMi1013934@xxxxxxx>
 - *Date:* Sat, 16 Feb 2008 15:10:08 -0800 (PST)
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On Feb 16, 2:11pm, James Egan <jegan...@xxxxxxxxxxxx> wrote:

I bought two 8oz Black Angus fillet Mignon steaks for my wife and I on Valentines day from the local Giant supermarket. I seasoned the steaks with our house seasonings which consists of garlic powder, onion powder, pepper, and salt. Since it's cold where we're at, I cooked them in one of those frying pans with the serrated bottoms. I cooked them in a couple of pats of butter, until they were medium. They were tender, but I thought the flavor was somewhat lacking. I know they will never compare to some of the aged steaks I get at some of my favorite restaurants. But what can be done to make a supermarket steak more flavorful? I know some restaurants use a combination of spices to enhance the flavor.

-Thanks

I like steaks seared, then cooked medium rare, for seasoning I like salt, fresh ground pepper and garlic fresh pressed on top. Also a nice pat of butter melting over all.. YUM

Rosie

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