

# Steak and Ale with Caramelized Onions

## Servings

Serves 2

## Ingredients

2 New York strip steaks

Salt and pepper to taste

2 tablespoons olive oil, separated

1 medium white onion, sliced thin

1 cup lager beer

1 tablespoon butter

## Directions

1. Heat a large skillet over medium-high heat for 2 minutes. In the meantime, season the steaks with the salt and pepper.
2. Place 1 Tbsp. of the oil in the skillet and add the seasoned steak. Sear 2 minutes per side. Reduce the heat to medium-low and continue to cook steak; turning every minute until done to your liking. Remove the steak and place on serving plates.
3. Add 1 Tbsp. oil to the same skillet over medium-high heat and add the sliced onions. Sauté the onions until caramelized (about 4 minutes). Add beer and simmer until liquid is reduced by 75%. Add the butter and swirl pan until melted. Serve onion over the steak.