

# Steak with Garlic Butter Shrimp and homemade Steak Fries

*Medium Level Difficulty*

(Serves one person)



## *For the Steak Marinade...*

Preferred size and cut of  
Steak (I prefer a pound of  
Sirloin)  
1/3 cup of Soy Sauce  
1/2 cup of Olive Oil  
1/3 cup of Lemon Juice  
1/4 cup of Worcestershire  
Sauce  
1 1/2 tablespoons of Garlic  
Powder  
3 tablespoons of Dried  
Basil  
1 1/2 tablespoons of Parsley  
Flakes  
1 teaspoon of Ground  
White Pepper  
1/4 teaspoon of Hot Sauce  
(optional)  
1 teaspoon of Minced  
Garlic (optional)  
Sautéed Mushrooms and  
Onions (optional)

## *For the Garlic Butter Shrimp....*

8 tablespoons (one stick) of  
Butter  
1 pound of Deveined and  
Peeled Shrimp  
Salt & Pepper to taste  
2 tablespoons of Minced  
Garlic  
Lemon Juice to taste  
2 tablespoons of Parsley  
Flakes

## *For the Steak Fries....*

3-4 Potatoes  
Olive Oil  
Garlic Powder (to taste)  
Salt (to taste)  
Parsley (to taste)

## ***Making the Steak...***

This is one of my favorite recipes and it's not that hard to make. This recipe will take a day in advance to make, but it's worth it!

- 1) Taking a gallon plastic bag and place it in a cup, this will make it easier to combine the liquid ingredients
- 2) From there combine all the ingredients listed under Steak Marinade with the optional Hot Sauce and Minced Garlic



- 3) Once combined, close the plastic bag and give it a great shake, thoroughly mixing all the ingredients together
- 4) Take Steak out of the container and place it in the plastic bag, submersing it in the marinade. Wrap the bag tightly around the steak, like so, and place it in the refrigerator for the night.

## Back to the meal...

After about a night of marinating your steak is ready to cook, however, we don't jump to cooking it first, in this meal I start with the steak fries



- 1) I prefer to not peel my potatoes, but it's all up to personal preference. After rinsing the potatoes thoroughly, I cut them into thin strips like so, if you prefer a different cut that's fine, just keep in mind the thicker the potato the longer it takes to fry.
- 2) From there, coating the bottom of a frying pan with Olive Oil, I set the stove to medium heat, when the oil heats up I throw in enough fries to cover the bottom of the pan with no overlapping

- 3) It takes about 10 minutes for the fries to be completely fried and crispy, I constantly flip them but don't stress if only one side is brown. When finished frying I place the fries in a strainer lined with paper towels.
- 4) I then season them to taste, I toss in some salt, pepper, garlic powder, and parsley. The key is to not overdo it, the flavor of the fries are supposed to merge with the flavor of the steak and marinade.



## It's Shrimp time!!



- 1) Melt two tablespoons of butter in a large frying pan over medium heat
- 2) Add shrimp, salt and pepper (to taste). Cook, stirring occasionally, until pink, about 2-3 minutes. Set aside

- 3) Add garlic to the pan, and cook, stirring frequently, until fragrant, about a minute or so. Stir chicken stock in lemon juice. Bring to a boil; reduce heat and simmer until reduced by half, about 1-2 minutes. Stir in remaining 6 tablespoons of butter, 1 tablespoon at a time, until melted and smooth.
- 4) Stir in shrimp and gently toss to combine
- 5) Serve immediately, garnished with parsley if desired



**Almost done!!**

- 1) If making sautéed mushrooms and onions place those in the pan that you'll be cooking the steak in. Throw in a little olive oil and some salt and pepper and begin to sauté the mushrooms and onions at medium heat. I like to toss in the marinade and cook it in those.
- 2) I then take another pan I set the heat to high, I use this pan to char the outside of the steak, once charred I then take it and place it with the mushrooms and onions.
- 3) I cook til desired.



**Place them all on a plate and congratulations, you've completed this recipe!**