



### *Ingredients*

Rib eye steaks, 2 of them, 1 ¼ inch thick  
Salt and pepper  
Sugar  
Butter

### *What To Do:*

Allow steaks to come to room temperature. Season liberally on both sides with salt, pepper, and sugar. Melt some butter in the skillet, and place steaks in skillet over medium to medium high heat. Always use tongs so as to not pierce the meat and allow any juice to leak out. The purpose of this whole process is to caramelize sugar over the surface of the steak, and seal in all juices.

I start with maybe 3 tablespoons of butter. Every 3- 4 minutes turn the steaks then add a little more sugar on top of the steaks, sometimes, just a LITTLE more salt and pepper. If pan begins to get a little smoky, add just a scant bit of butter to keep it from burning. You want the steaks to get a deep dark rich brown with a sweet/salty smell. This will take turning them several times on each side. When caramelization is reached, remove steaks from pan and set aside to rest.

In skillet, slowly add water, ½ cup to begin with, and scrape bits from bottom of skillet with a spatula. This is your au jus, and it's just delicious. Serve steaks immediately with au jus on top, and save some for any potatoes you might serve with this meal.