



Bistek With Onion and Bay Leaves

from bonappetit.com

 1 serving

Ingredients

2 1-inch-thick boneless rib-eye steaks, excess fat trimmed

2 tablespoons vegetable oil, divided

8 fresh bay leaves

1 large white onion, sliced into ½-inch-thick rounds

¼ cup fresh lemon juice

¼ cup soy sauce

Kosher salt

Directions

- 1** Slice steaks in half lengthwise. Following natural seams in meat, cut each half into 2–3 pieces and set aside.
- 2** Heat 1 Tbsp. oil in a large skillet over medium. Add bay leaves; cook until beginning to brown around the edges, about 1 minute. Add onion and ½ cup water. Cover skillet (use a baking sheet if you don't have a lid) and cook until onion is partly tender; it should have lost its raw bite but still have some crunch, about 5 minutes. Transfer onion and bay leaves to a plate with a slotted spatula or tongs.
- 3** Increase heat to medium-high and bring remaining liquid in skillet to a boil. Cook until only 2 Tbsp. remains. Scrape into a small bowl and stir in lemon juice and soy sauce. Set sauce aside.
- 4** Wipe out skillet and heat remaining 1 Tbsp. oil in skillet over medium-high. Season reserved meat with salt. Working in batches, cook meat undisturbed until dark brown, about 2 minutes. Turn and cook until second side is lightly browned, about 45 seconds. Transfer to a platter.
- 5** Reduce heat to medium (let skillet cool a little if it is very hot) and cook reserved sauce in skillet just to let flavors meld, about 1 minute. Add 1–2 Tbsp. water if sauce is too concentrated. Pour over meat and top with onion and bay leaves.