

MORTON & BASSETT SPICES®

Herb & Mustard Sirloin



- 1 ½ pounds sirloin steak
- 2 tablespoons Morton & Bassett ground yellow mustard
- 2 tablespoons Morton & Bassett herbs from Provence
- 5 tablespoons unsalted butter
- 2 tablespoons Morton & Bassett chives

Fork both sides of the steaks. Mix together the herbs from Provence and the mustard in a bowl and rub over the steaks.

Heat a large cast iron skillet to medium high. Add 2 tablespoons of the butter, and when melted, add steaks. Let brown on one side for 6 minutes. Turn over and brown the other side for 4 minutes for a medium-rare steak.

Transfer to cutting board, season with pepper and top with the remaining butter. Thinly slice steak and serve.



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