

Prepare 1/2in. thick steak for stovetop cooking,
partially slit meat from bone if any, split fat
Preheat 3 quart saute pan
Add 2T butter, 2T olive oil, medium-high heat
Sear, fry steak at high heat till half cooked, about 5 min.
Turn steak, sprinkle with 1t dried oregano
Continue cooking 1 min (medium rare), remove steak
Discard all but 2T oil in pan, lower heat, add 1/2c water,
juice 1/2 lemon,
Deglaze pan
Return steak to pan, baste in gravy
Remove to serving platter, pour gravy over steak

Serve with Pete's Pilafi, Tzakziki,
Italian red wine (Greek wine obtainable only in Flushing NY).
Eesiyeer!!