Steak Crostini with Horseradish Cream

Make-ahead · Serves a crowd · Holiday · Makes 24

Ken's note: TBD

Thin slices of seared steak on garlicky toasts with a creamy horseradish sauce and a little arugula. The steak can be cooked ahead and served at room temperature.

Ingredients

Horseradish cream

- ½ batch Horseradish Cream (Sauces), the half-mayonnaise version

Crostini and steak

- 1 baguette, sliced ½ inch thick (24 slices)
- 3 Tbsp olive oil, divided
- 1 garlic clove, halved
- 1 lb top sirloin or ribeye steak, 1–1¼ inches thick
- Salt and black pepper
- 1 cup baby arugula
- Optional: Onion Bacon Jam or Quick Pickled Red Onions (both in Sauces)

Method

1. Make the horseradish cream (Sauces) ahead; it is best after an hour.
2. Heat the oven to 400°F. Brush the baguette slices with 2 Tbsp of the oil, bake 8–10 minutes until golden, and rub with the cut garlic.
3. Pat the steak dry and season with pepper. Heat the remaining oil in a cast-iron skillet over high heat. Sear the steak 4–5 minutes per side, until 130°F for medium rare. Season with salt, rest 10 minutes, then slice very thinly against the grain.
4. Spread each crostino with horseradish cream, fold a slice of steak on top, and finish with a few arugula leaves.