

Surf 'N' Turf With Garlic Cream Sauce



Looking for a dish that will make you seem like a gourmet chef without too much stress? This Surf 'N' Turf With Garlic Cream Sauce is the way to go. Cooked on our Double Burner, it can be made anywhere and is the perfect date night or dinner party recipe. The trick with this recipe is to be patient. Make sure you aren't rushing through the searing of the steaks or shrimp. Using fresh garlic in this will give far better flavors than jarred or powdered.

Your Key Ingredient:

[NESCO Double Burner](#)

Grocery Ingredients:

Steaks

2 New York Steak strip steaks
Salt and pepper
1 tablespoon olive oil

Shrimp

2 tablespoons butter
8 ounces deveined

Garlic Cream Sauce

1 tablespoon butter
4 cloves garlic
1/2 cup chicken broth
1 cup heavy cream
1/2 cup fresh shredded parmesan cheese
1 tablespoon fresh parsley, chopped
Salt and pepper to taste

Instructions:

Burner 1:

Pat steaks dry with paper towel. Season with salt and pepper.

Heat a large skillet over medium-high heat. Sear steaks for four to five minutes each side until browned and cooked to desired doneness. Transfer steaks to a warm plate to rest.

Burner 2:

Meanwhile, melt 2 tablespoons butter in a small skillet over medium heat. Add shrimp to the skillet, season with salt and pepper, and sear about two minutes until just cooked and pink. Transfer to a bowl and set aside.

To the same skillet, the shrimp cooked in, make the garlic cream sauce. Add butter and garlic. Sauté about one minute.

Pour in the broth, and allow to reduce to half, while scraping any burnt bits off the bottom of the pan.

Reduce heat to low-medium. Add the cream and bring to a simmer, while stirring occasionally. Add in the parmesan cheese; allow to melt through the simmering sauce. Season with salt and pepper to your taste.

Add the shrimp back into the pan and gently mix to coat shrimp.

Serve over steaks and sprinkle with parsley.