

Steak with Haunted Bourbon Garlic Cream Sauce: A Fiery, Flavorful Delight

If you're craving a bold and indulgent steak dinner, this



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4-5 min

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INGREDIENTS

2 steaks (ribeye, sirloin, or your choice)
1 tablespoon olive oil
3 garlic cloves, minced
1/4 cup bourbon
1/2 cup heavy cream
1 tablespoon butter
1 teaspoon hot sauce (optional for extra heat)
Salt and pepper to taste

Instructions:

Prepare the Steaks: Pat the steaks dry with a paper towel and generously season both sides with salt and pepper.

Cook the Steaks: Heat the olive oil in a skillet over medium-high heat. Sear the steaks for 4-5 minutes per side for medium-rare, or longer for your preferred doneness. Once cooked, transfer the steaks to a plate and cover loosely with foil to rest.

Saut  the Garlic: In the same skillet, lower the heat to medium and add the minced garlic. Saut  for about 1 minute until fragrant, being careful not to burn it.

Add the Bourbon: Carefully pour in the bourbon (watch out for splashes!) and let it simmer for 2-3 minutes to reduce slightly. The bourbon adds a rich, smoky flavor to the sauce.

Make the Cream Sauce: Stir in the heavy cream, butter, and hot sauce if you're adding extra heat.

Let the sauce simmer for 3-4 minutes, stirring occasionally, until it thickens to your desired consistency.

Plate and Serve: Pour the creamy bourbon garlic sauce over the steaks and serve immediately. Pair with roasted vegetables, mashed potatoes, or a fresh salad for a complete meal.

Tips for the Perfect Steak and Sauce:

Choose the Right Steak: Ribeye or sirloin works best for this recipe due to their rich flavor and tenderness.

Don't Skip the Rest: Resting the steaks after cooking allows the juices to redistribute, making them even more flavorful.

Control the Heat: Adjust the hot sauce to your liking or leave it out for a milder sauce.

Deglaze for Extra Flavor: Scrape up any browned bits in the skillet when you add the bourbon; they'll enhance the sauce's depth.

Why You'll Love This Recipe:

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11. Why You'll Love This Recipe: This dish combines the luxurious taste of creamy garlic sauce with a smoky bourbon twist, resulting in a meal that feels indulgent but is surprisingly simple to make. The haunted hint of spice elevates the flavor profile, making it perfect for steak lovers who enjoy a little kick.
12. Try this recipe and take your steak dinner to the next level. Don't forget to share it with fellow foodies who love a bold, smoky twist on classic dishes. Enjoy every bite of this mouthwatering combination!

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