

## Steak with Bourbon Garlic Cream Sauce: A Decadent Dinner Favorite

For a dinner that feels indulgent yet is simple to prepare, this



**TIME**  
**4-5 min**

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### INGREDIENTS

2 steaks (ribeye, sirloin, or your choice)

2 tablespoons olive oil

3 garlic cloves, minced

1/4 cup bourbon

1/2 cup heavy cream

1 tablespoon butter

Salt and pepper to taste

Instructions:

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

**Cook the Steaks:** Heat the olive oil in a skillet over medium-high heat. Add the steaks and sear for about 4-5 minutes per side for medium-rare, or until they reach your desired doneness. Once cooked, transfer the steaks to a plate and cover with foil to rest.

**Saut  the Garlic:** In the same skillet, reduce the heat to medium. Add the minced garlic and saut  for about 1 minute, just until fragrant.

**Deglaze with Bourbon:** Carefully pour the bourbon into the skillet (watch for splattering) and let it simmer for 2-3 minutes, scraping up any browned bits from the pan for extra flavor.

**Make the Cream Sauce:** Stir in the heavy cream and butter. Allow the sauce to simmer for another 3-4 minutes, stirring occasionally, until it thickens slightly.

**Serve the Steaks:** Place the steaks on serving plates and spoon the bourbon garlic cream sauce over the top. Serve immediately with your favorite sides.

**Tips for Perfect Steaks and Sauce:**

**Choosing the Right Steak:** Ribeye and sirloin are excellent choices for this recipe, but feel free to use your favorite cut.

**Resting Time:** Let the steaks rest for 5-10 minutes after cooking to retain their juices.

**Control the Heat:** For a less boozy flavor, let the bourbon simmer a bit longer to cook off the alcohol.

**Custom Flavor:** Add fresh thyme or rosemary to the sauce for an herbal twist.

**Why This Recipe Stands Out:**

## DIRECTIONS

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10. Custom : Flavor: Add fresh thyme or rosemary to the sauce for an herbal twist.
11. Why This Recipe Stands Out: This Steak with Bourbon Garlic Cream Sauce is the ultimate combination of simple ingredients and bold flavors. The smoky bourbon and creamy sauce elevate the steak into a restaurant-quality dish you can make right in your kitchen. Pair it with roasted vegetables, mashed potatoes, or a crisp green salad for a complete meal that feels luxurious yet effortless.
12. Make this dish your go-to for special occasions or just when you want to treat yourself. Either way, it's sure to become a favorite!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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