

Ghost Pepper Steak with Haunted Bourbon Cream Sauce: A Fiery Gourmet Experience

Ready to test your spice tolerance and impress your taste buds? This



OVEN
500°F

TIME
6 min

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INGREDIENTS

2 ghost pepper-rubbed steaks (ribeye or sirloin preferred)

1/2 cup bourbon

1 cup heavy cream

2 cloves garlic, minced

1 tablespoon butter

Salt and pepper, to taste

Swaps and Notes:

Don't have ghost pepper steaks? Use regular steak and add ghost pepper sauce or powder to control the heat.

Cream substitute: Use coconut cream for a dairy-free option, though it will slightly change the flavor profile.

Bourbon alternatives: Whiskey or brandy can be used in a pinch.

Less heat: Use habanero or chipotle seasoning instead of ghost pepper.

Step-by-Step Instructions:

Prep the Grill: Preheat your grill to high heat (450-500°F). Oil the grates to prevent sticking.

Season the Steaks: Pat dry, season generously with salt and pepper. Ghost pepper rub should already be applied or added now.

Grill the Steaks: Grill 4-6 minutes per side for medium-rare. Adjust time based on thickness and desired doneness.

Make the Sauce: In a saucepan, melt butter over medium heat.

Add minced garlic and sauté until fragrant (about 1 minute).

Carefully pour in bourbon and simmer 2-3 minutes to reduce and cook off the alcohol.

Stir in heavy cream and simmer until thickened, about 5-7 minutes. Season with salt and pepper.

Serve: Plate steaks and spoon the haunted bourbon cream sauce over the top. Garnish with parsley or crushed red pepper (optional).

Tips for Success:

Use caution with ghost peppers-wear gloves when handling if using fresh or powdered versions.

Let the steaks rest for 5 minutes after grilling so the juices redistribute.

Simmer the bourbon gently to avoid flame-ups and ensure the alcohol cooks off safely.

Adjust sauce thickness by adding a splash of broth or cream as needed.

Serving Suggestions and Pairings:

Pair with Blueberry Lemonade for a sweet, fruity contrast.

Add a creamy or crunchy side like Dorito Casserole.

Appetizers like Sheet Pan Quesadillas or Crockpot Nacho Dip turn this into a full-on fiery feast.

Storage and Leftover Tips:

Fridge: Store steak and sauce separately for up to 3 days.

Reheat: Gently reheat sauce on the stove over low heat; reheat steak in foil in a 300°F oven to maintain moisture.

Freezer: Freeze cooked steak (not the cream sauce) for up to 2 months. Thaw overnight and reheat gently.

More Recipes You'll Love:

Cajun Chicken Sausage Gumbo

DIRECTIONS

1. **Prep the :** Grill: Preheat your grill to high heat (450-500°F). Oil the grates to prevent sticking.
2. **Season the :** Steaks: Pat dry, season generously with salt and pepper. Ghost pepper rub should already be applied or added now.
3. **Grill the :** Steaks: Grill 4-6 minutes per side for medium-rare. Adjust time based on thickness and desired doneness.
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6. Carefully pour in bourbon and simmer 2-3 minutes to reduce and cook off the alcohol.
7. Stir in heavy cream and simmer until thickened, about 5-7 minutes. Season with salt and pepper.
8. **Serve:** Plate steaks and spoon the haunted bourbon cream sauce over the top. Garnish with parsley or crushed red pepper (optional).
9. **Tips for Success:** Use caution with ghost peppers-wear gloves when handling if using fresh or powdered versions.
10. Let the steaks rest for 5 minutes after grilling so the juices redistribute.
11. Simmer the bourbon gently to avoid flame-ups and ensure the alcohol cooks off safely.
12. Adjust sauce thickness by adding a splash of broth or cream as needed.
13. **Serving Suggestions and Pairings:** Cool down the heat or double down with these perfect pairings:

14. Pair with : Blueberry Lemonade for a sweet, fruity contrast.
15. Add a creamy or crunchy side like : Dorito Casserole.
16. Appetizers like : Sheet Pan Quesadillas or Crockpot Nacho Dip turn this into a full-on fiery feast.
17. Storage and Leftover Tips: Fridge: Store steak and sauce separately for up to 3 days.
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19. Freezer: Freeze cooked steak (not the cream sauce) for up to 2 months. Thaw overnight and reheat gently.
20. More Recipes You'll Love: Cajun Chicken Sausage Gumbo
21. Sheet : Pan Quesadillas
22. Crockpot : Nacho Dip
23. Dorito : Casserole
24. Blueberry : Lemonade
25. Final Thoughts: This Ghost Pepper Steak with Haunted Bourbon Cream Sauce isn't your average steak night-it's for the heat seekers, the bold eaters, and anyone who loves a dish with a little drama. The haunting richness of the sauce paired with ghost pepper spice is enough to leave a lasting impression (and maybe a few tears).

SWAPS & NOTES

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