

## Ignite Your Taste Buds: Ghost Pepper Steak with Haunted Bourbon Cream Sauce

1 ghost pepper, finely minced (adjust for heat tolerance)



**TIME**  
**20 min**

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### INGREDIENTS

2 ribeye steaks  
1 teaspoon garlic powder  
1 teaspoon onion powder  
Salt and pepper to taste  
1 tablespoon butter  
1 tablespoon olive oil  
1 ghost pepper, finely minced (adjust for heat tolerance)  
1/8 cup bourbon  
1 cup heavy cream  
1/2 cup beef broth  
2 tablespoons Worcestershire sauce

### DIRECTIONS

1. Season the : Steaks: Generously season the ribeye steaks with garlic powder, onion powder, salt, and pepper. Allow them to sit at room temperature for about 20 minutes to enhance the flavor.
2. Heat the : Skillet: In a large skillet, heat the butter and olive oil over medium-high heat until hot and shimmering.
3. Sear the : Steaks: Add the seasoned steaks to the skillet and sear for 3-4 minutes on each side for medium-rare, or until they reach your desired doneness. Once cooked, remove the steaks from the skillet and let them rest on a plate.
4. SautØ the Ghost Pepper: In the same skillet, carefully add the minced ghost pepper and sautØ for about 30 seconds. Be cautious, as the ghost pepper is extremely spicy!
5. Deglaze the : Skillet: Pour in the bourbon, scraping up any browned bits from the bottom of the skillet. Allow it to simmer for 1 minute to cook off the alcohol.
6. Make the : Sauce: Stir in the heavy cream, beef broth, and Worcestershire sauce. Let the mixture simmer for 5-7 minutes, stirring occasionally, until the sauce thickens to your desired consistency.
7. Serve: Plate the rested steaks and drizzle the haunted bourbon cream sauce generously over the top. Enjoy this fiery dish that's sure to tantalize your taste buds!

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

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