

Juicy Steak with Bold Bourbon Cream Sauce

Steak with Bourbon Garlic Cream Sauce

TIME
25 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 steaks (ribeye, sirloin, or filet mignon)
1/4 cup bourbon
1/2 cup heavy cream
4 garlic cloves, minced
1 tablespoon butter
Salt to taste
Black pepper to taste
Fresh rosemary or parsley for garnish (optional)

DIRECTIONS

1. Season the Steaks: Pat the steaks dry with paper towels.
2. Season generously with salt and black pepper on both sides.
3. Heat the Pan: Place a skillet or cast iron pan over medium-high heat.
4. Add a small amount of oil or butter.
5. Sear the Steaks: Cook the steaks for about 3-4 minutes per side for medium-rare.
6. Adjust cooking time based on the thickness of the steak and your desired doneness.
7. Rest the Steaks: Remove the steaks from the skillet and loosely cover with foil.
8. Allow them to rest while preparing the sauce.
9. Cook the Garlic: In the same skillet, melt the butter.
10. Add the minced garlic and sauté for about 1 minute until fragrant.
11. Deglaze with Bourbon: Carefully pour in the bourbon.
12. Scrape the browned bits from the pan and simmer for 2-3 minutes to reduce.
13. Add the Cream: Stir in the heavy cream.
14. Simmer for about 5 minutes until the sauce thickens into a creamy consistency.
15. Finish the Dish: Return the steaks to the skillet.
16. Spoon the bourbon garlic cream sauce over the steaks.
17. Adjust seasoning if needed.
18. Garnish and Serve: Top with fresh rosemary or parsley before serving.

SWAPS & NOTES

of bourbon and the creamy richness of the sauce.

It's the kind of dish that feels indulgent yet simple enough for a weeknight dinner.

Whether you're cooking for a special occasion or just want to elevate your dinner routine, this steak recipe delivers incredible flavor in just 25 minutes .

Why I Love This Recipe This steak recipe hits all the right notes when it comes to flavor and simplicity.

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

Original recipe: <https://chefmaniac.com/juicy-steak-with-bold-bourbon-cream-sauce/>