

Herb – Garlic Steak –

Submitted by: Kymberlie Stallings, Boulder Creek, California

This is an easy one-pot meal and can be cooked while you're doing chores. The low temperature keeps the vegetables from overcooking and falling apart during the lengthy cooking time. Serve with warm, garlic bread, a green salad and bottle of red wine for an easy, delicious meal.

2 steaks, 1 inch thick (any steaks, even sirloin tip steaks)

3 tbsp Garlic-Herb Rub (1 tbsp. thyme, 1 tbsp. rosemary, 2 tbsp. oregano, 1 tsp. fennel, 2 tsp. garlic powder, 1.5 tbsp. coarse salt, 2 tsp freshly ground pepper)

2 tbsp olive oil

2 tbsp butter

1/3 c. bourbon

Generously coat each steak with the rub. Set aside at room temperature, about 30 minutes to an hour.

Heat the skillet over a medium-high flame. Add oil and butter. Once melted and splattering slightly, add meat. Cook about 5-6 minutes on each side. Remove steaks and tent with foil.

Turn the heat to low, add bourbon, and simmer 2 minutes longer, stirring constantly and scraping any browned bits. Set the steaks on warmed plates, top with the bourbon sauce, and serve. Buen provecho!