



Herb – Garlic Steak

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

3 tablespoon Garlic-Herb Rub:

1 tablespoon thyme

1 tablespoon rosemary

2 tablespoon oregano

1 teaspoon fennel

2 teaspoon garlic powder

1 ½ tablespoon coarse salt

2 teaspoon freshly ground pepper

4 tablespoon olive oil

½ cup bourbon

1. Generously coat each steak with the rub. Set aside at room temperature, about 30 minutes to an hour.
2. Heat the skillet over a medium-high flame. Add oil, once splattering slightly, add meat. Cook about 5-6 minutes on each side. Remove steaks and tent with foil.
3. 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.

Serves 2