

Grilled Bourbon Steaks

Why marinate rib eyes in bourbon? We wondered, too—until we tried it.

BY ASHLEY MOORE



A simple soak in bourbon, Worcestershire sauce, and seasonings amplifies this steak's sweet-savory flavors and adds extra char besides.

GRILLED BOURBON STEAKS

Serves 6 to 8

Use a bourbon you'd be happy drinking. Plan ahead: These steaks need to marinade for at least 4 hours before grilling.

1 cup bourbon
1 cup Worcestershire sauce
1 shallot, minced
2 garlic cloves, minced
Kosher salt and pepper
4 (1-pound) boneless rib-eye steaks,
1 to 1½ inches thick, trimmed
2 tablespoons vegetable oil

1. Whisk bourbon, Worcester-shire, shallot, garlic, 2 teaspoons salt, and 2 teaspoons pepper together in bowl. Place 2 steaks in each of two 1-gallon zipper-lock bags and divide bourbon mixture between bags, about 1 cup each. Seal bags, turn to distribute marinade, and refrigerate for at least 4 hours or up to 24 hours, flipping occasionally.

2. Remove steaks from marinade and

pat dry with paper towels; discard mari-nade. Brush steaks all over with oil and season liberally with salt and pepper.

3A. FOR A CHARCOAL GRILL:

Open bottom vent completely. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour evenly over grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

3B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Turn all burners to medium-high. (Adjust burners as needed to maintain grill temperature between 350 and 400 degrees.)

4. Clean and oil cooking grate. Place steaks on grill and cook (covered if using gas) until well charred and meat registers 125 degrees (for medium-rare), 6 to 8 minutes per side.

5. Transfer steaks to wire rack set in rimmed baking sheet, tent with alumini-um foil, and let rest for 10 minutes. Serve.