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Original Recipe

Whiskey Steak

Ingredients (serves 4)

2 lb beef round steak, 1 in thick

2 cloves garlic, crushed

1/3 cup sweet-hot mustard, divided

4 slices bacon

1 tablespoon olive oil

2/3 cups bourbon whiskey

2 tablespoons Worcestershire sauce

1 tablespoon brown sugar

1 tablespoon lemon juice

Directions:

1) Mix together garlic and all but 2 tablespoons of the mustard. Spread garlic mustard over one side of the steaks. Let stand for 30 minutes.

2) Heat a large skillet over medium heat. Fry bacon until crisp. Crumble bacon and set aside.

3) Heat olive oil in skillet over medium-high heat. Fry steaks mustard-side down for about 5 minutes, until golden brown. While steaks are frying, spread the remaining garlic and mustard over the top. Flip steaks, fry for another 2 minutes, until browned. Remove steaks, keep warm.

4) Keep skillet over medium-high heat, and stir in whiskey, reserved mustard, Worcestershire sauce, brown sugar, and lemon juice. Simmer for about 2 minutes. Top steaks with crumbled bacon and the sauce, and serve.

Lattice Recipe

Title: Whiskey Steak

Image (optional): Browse

Servings: 4 Tags: Steak, Whiskey, Bacon, Meat, Main Dish, BBQ, Chilled, Brains, Side, Chocolate

Ingredients:

Amount	Unit	Description
2	lb	beef round steak, 1 in thick
2	cloves	garlic, crushed
1/3	cups	sweet-hot mustard, divided
4	slices	bacon
1	tbsp	lemon juice

Add Ingredient

Steps:

1) Description: Mix together garlic and all but 2 teaspoons of the mustard

Attention: ☒ All ☐ Some ☐ None

Equipment:

Prerequisite Steps:

Time: min hr

2) Description: Spread garlic mustard over one side of the steaks

Attention: ☒ All ☐ Some ☐ None

Equipment:

Prerequisite Steps: 1

Time: 2 min hr

3) Description: Let steaks stand for 30 minutes

Attention: ☐ All ☐ Some ☒ None

Equipment:

Prerequisite Steps: 2

Time: 30 min hr

4) Description: Heat a large skillet over medium heat. Fry bacon until crisp

Attention: ☐ All ☒ Some ☐ None

Equipment: 1

Prerequisite Steps: 1

Time: 12 min hr

5) Description: Crumble bacon and set aside

Attention: ☒ All ☐ Some ☐ None

Equipment:

Prerequisite Steps: 4

Time: 1 min hr

6) Description: Heat olive oil in skillet over medium-high heat. Fry steaks mustard-side down for about 5 minutes, until golden brown. While steaks are frying, spread the remaining garlic and mustard over the top. Flip steaks, fry for another 2 minutes, until browned. Remove steaks, keep warm

Attention: ☐ All ☒ Some ☐ None

Equipment: 1

Prerequisite Steps: 3

Time: 5 min hr

7) Description: Keep skillet over medium-high heat, and stir in whiskey, reserved mustard, Worcestershire sauce, brown sugar, and lemon juice. Simmer for about 2 minutes

Attention: ☐ All ☒ Some ☐ None

Equipment: 1

Prerequisite Steps: 1

Time: 3 min hr

8) Description: Top steaks with crumbled bacon and the sauce, and serve

Attention: ☒ All ☐ Some ☐ None

Equipment:

Prerequisite Steps: 5 6 7

Time: 1 min hr

Add Step

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Added by Ares on April 19th, 2014

Tags: [Ham](#), [Dinner](#), [Entrée](#)

Views: 12

Ingredients:

• Peeled and cubed potatoes

2

Cups

• Celery, chopped

2

Stalks

• Large carrot, sliced

1

• Water

3

Cups

• Butter

1

Teaspoon

• All-purpose flour

3

Tablespoons

• Milk

1

Cup

• Salt

1/3

Teaspoon

• Cubed, fully cooked ham

2

Cups

• Chopped green bell pepper

2

Tablespoons

• Chopped onion

2

Teaspoons

• Butter

1/4

Cup

• Ground black pepper

1/8

Teaspoon

• Shredded cheddar cheese

1

Cup

• Dry bread crumbs

1/2

Cup

Equipment:

Steps:

Attention Required?

Time:

1) Preheat oven to 350 degrees F (175 degrees C)

15

mins

2) Place potatoes, celery, and carrot in a large pot and cover with water

3

mins

3) Bring to a boil

5

mins

4) Reduce heat to medium-low and simmer until tender

20

mins

5) Drain and transfer to a 2-quart baking dish

3

mins

6) Melt 3 tablespoons butter in a large skillet over medium heat. Cook and stir ham, green bell pepper, and onion until vegetables are tender

7

mins

7) Transfer ham mixture to baking dish and mix with potatoes

2

mins

8) Melt remaining ¼ cup butter in a clean skillet. Cook and stir flour in melted butter until smooth. Gradually stir in milk and season with salt and black pepper. Bring to a boil, stirring constantly, until thickened. Add cheddar cheese; stir until melted

9

mins

9) Pour cheese mixture over ham and potatoes

1

mins

10) Sprinkle with bread crumbs

1

mins

11) Bake in preheated oven until bubbly

30

mins

12) Allow casserole to rest before serving

10

mins

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Title:

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Servings: Tags:

Pasta BBQ Chilled Brains Side Chocolate

Ingredients:

Amount	Unit?	Description
<input type="text" value="1"/>	<input type="text" value="lb"/>	<input type="text" value="Spaghetti noodles"/>

Steps:

1) Description

Attention: ☐ All ☐ Some ☒ None

Equipment:

Prerequisite Steps:

Time: ☒ min ☐ hr

2) Description

Attention: ☐ All ☒ Some ☐ None

Equipment:

Prerequisite Steps:

Time: ☒ min ☐ hr

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