

Pan-broiled Steak with Whiskey Sauce

written by The Recipe Exchange | March 14, 2018

Ingredients

4 steaks, sliced (1-inch thick)
1 tablespoon black peppercorns, coarsely crushed
2 -3 garlic cloves, finely chopped
1½ teaspoon kosher salt

WHISKEY SAUCE

1½ lb unsalted butter
2 tablespoons chopped onions
1 garlic clove, finely chopped
2 tablespoons whiskey (I like Jack Daniels)
1 tablespoon Worcestershire sauce
1½ teaspoon dry mustard
1 dash Tabasco sauce, if desired but recommended (optional)

Directions

Trim away any excess fat from the steak or steaks.

Press the crushed peppercorns and garlic onto both sides of the steak and let it stand at room temperature 1 hour.

Heat a heavy iron skillet over high heat.

Grease the skillet with a piece of the fat trimmed from the steak.

Toss in about half the salt.

Sear the steaks quickly on one side, then lift out; add the remaining salt to the skillet, turn the steak and sear the other side.

Reduce the heat to moderate and cook the steaks as desired.

Remove to a warmed platter.

Make the sauce.

Pour off fat from the skillet.

Melt the butter in the skillet over low heat.

Add the onion and garlic and cook slowly until soft, stirring often.

Add the remaining ingredients and simmer for 1 to 2 minutes.

Pour over the steak or steaks and serve.