

Smoky Steak with Bourbon Butter

Try this dish for an awesome combination of flavors and the ultimate way to prepare a steak. You can make it indoors on a griddle pan or outdoors on the barbecue, but during cooking make sure you give each steak enough space (cook in batches if necessary). The delicious bourbon butter is all you need on the side.

SERVES 4

**4 of your favorite type of steak,
at room temperature**

For the bourbon butter

**¼ cup (½ stick) slightly salted
butter, at room temperature**

1 teaspoon mustard powder

1 tablespoon Jim Beam® Bourbon

For the smoky paste

1½ teaspoons sweet smoked paprika

1½ teaspoons sea salt flakes

2 tablespoons peanut oil

pepper

- ★ To make the bourbon butter, mash the butter with a fork until it is smooth, then mix in the mustard powder and bourbon and set aside.
- ★ Combine all the smoky paste ingredients in a shallow bowl and season with plenty of pepper. Set the steaks on a plate or platter and thoroughly coat each steak with the paste.
- ★ Prepare the barbecue to cook over the highest heat or set a griddle pan over high heat. Sear the steaks on each side until cooked to your liking.
- ★ Smear or baste both sides of the steaks liberally with the bourbon butter. Let the steaks rest for 5 minutes, then top with any remaining butter to serve.

MAIN COURSES

