



Bourbon Street RibEye Steak

Oscar · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4

Description

After eating this style of steak in a restaurant a few times I worked on making my own marinade The results are tender and do not have an overbearing bourbon taste This marinade is very different from the only other one I have seen on this site

Ingredients

— - 1 cup water - ? cup bourbon whiskey - ½ cup soy sauce - ¼ cup packed brown sugar - 3 tablespoons Worcestershire sauce - 2 tablespoons lemon juice - 4 (6 ounce) beef rib-eye steaks

Instructions

1. Whisk together the water
2. bourbon whiskey
3. soy sauce
4. brown sugar
5. Worcestershire sauce
6. and lemon juice in a bowl
7. and pour into a plastic zipper bag. Add the rib-eye steaks
8. coat with the marinade
9. squeeze out excess air
10. and seal the bag. Marinate in the refrigerator for 8 hours or overnight. Preheat an outdoor grill for high heat
11. and lightly oil the grate. Remove the rib-eye steaks from the marinade
12. and shake off excess. Discard the remaining marinade. Grill the steaks on high
13. 1 to 2 minutes per side
14. to sear the meat. Move the steaks to a cooler part of the grill and cook for an additional 2 to 3 minutes per side
15. if desired.