
Whiskey Marinated Ribeye

Total time: 5 hrs Yield: 4 Servings

Ingredients

2 oz whiskey
1 onion (small, minced)
1 Tbsp garlic (minced)
1 Tbsp grain mustard
1 tsp Dijon mustard
1 tsp brown sugar
2 Tbsp oil
1/4 cup rosemary (chopped)
1/4 cup parsley (chopped)
1/4 cup thyme (chopped)
2 16 oz. ribeye steaks
salt
pepper

Prep Time: 4 hrs Cooking Time: 1 hr Total Time: 5 hrs

Instructions

In a small mixing bowl, combine the whiskey, onion, garlic, grain and Dijon mustards, brown sugar, oil, rosemary, parsley and thyme.

Place the steaks into a large zip-top bag or bowl and pour the marinade over top. Place in the refrigerator and let marinate for about 4 hours.

Remove the steaks from the marinade, and season with salt and pepper to taste on both sides. Place on a hot grill and cook for 4 to 6 minutes per side for medium rare, or longer for more doneness.

Serve alongside grilled summer veggies or a fresh salad and a glass of whiskey or beer for a special seasonal meal.

Recipe brought to you by:

Chef Maka Kwon