

# BOURBON STREET STEAK

## UTENSILS:

Large Ultra Vac, Large Skillet (or Family Jumbo Skillet or Electric Skillet), Long Match Sticks

## INGREDIENTS

- 4 -6 Large Steaks, any cut
- 2 TBS Cracked Black Pepper
- 1 TBS Garlic Powder
- 2 TBS Darn Good
- 1 Cup Dale's
- ½ Cup Bourbon

## DIRECTIONS:

Rub seasonings into steaks and marinate in the Ultra Vac for 4-5 minutes. Pre heat skillet on Medium heat. (Caution – this recipe creates a lot of smoke). Place seasoned, marinated steak in the pan and cover, whistle open. When the whistle sounds, flip the meat and replace the lid, whistle closed. Turn heat to low and let cook 5 minutes longer. Uncover and pour bourbon over the top of the steak; with a long match, light the steak. With the flame goes out, the steak is ready to serve.

## NOTES:

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