

Rib Eye Steak with Lambert's Bourbon Glaze

FEEDS

4

PREP

10 min

COOK

10 min

Ingredients

4 Rib-eye steaks (12 ounces each,) 2 tablespoon olive oil, 2 tablespoons, butter, Lambert's Own Bourbon Glaze, 2 tablespoons extra virgin olive oil, 1 small bunch thyme, 1 teaspoon dried oregano, 2 garlic cloves (crushed,) 1 teaspoon salt, and 1 teaspoon pepper

Directions

1. Place all of the marinade ingredients into a shallow, nonmetallic dish that can hold all the steaks in a single layer.
2. Add the steaks to the bourbon marinade. Make sure to turn each steak to get a full coat. Cover and store in the refrigerator for a minimum of 4 hours up to 12 hours. Turn the steaks once, halfway through marinating
3. Remove the steaks from the fridge and allow them to reach room temperature before cooking. Reserve the leftover glaze.
4. Preheat a large skillet over high heat and add the oil and butter. Cook the steaks for 5 minutes on each side for medium-rare. Let steaks rest for 5 minutes before serving.
5. Reduce the heat in the skillet to medium-high and pour the reserved glaze in the skillet to create a sauce. Pour sauce over the steaks before serving.

Recipe from The Book of Steak (changes include addition of Lambert's Own Bourbon Glaze)