

Cast Iron Hoosier Ribeye with Bourbon Glaze





Instructions

1. Season the steak with salt and pepper and let it sit at room temperature.
2. Heat oil in a cast iron skillet over high heat.
3. Sear steak for 3–4 minutes on each side until desired doneness. Remove and rest.
4. Reduce heat to medium, add bourbon, brown sugar, and Worcestershire. Let it bubble and reduce.
5. Stir in butter and pour glaze over the steak before serving.

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