

Chef from the Hood Recipes



Chef:
Carrie Brown

Restaurant:
Jimtown Store

Recipe:
Grilled Steak with Backyard Bourbon Marinade!

Ingredients:

1st combine ingredients for marinade:
Use a large, nonreactive container (a glass or plastic bowl with snap-on lid is convenient).
6 cups water
1 1/4 cups reg. soy sauce (not reduced-sodium)
1 cup bourbon
1 cup packed dark brown sugar
1/4 cup Worcestershire sauce
2 tablespoons fresh lemon juice
1 teaspoon hot pepper sauce (Tabasco)
1 teaspoon freshly ground black pepper

Jimtown Store sometimes makes this steak, not to serve hot off the grill, but cold, in sandwiches ³battered² with Jimtown Store's Asian Peanut Spread. ³We grill London broil, skirt or flank steak. It's a simple thing, but the bourbon bath, followed by the heat of the grill, transforms the beef into something ambrosial.², says Carrie. Dad is sure to love the steak dressed with a generous dollop of Jimtown's Asian Peanut Spread. Serves 6 with leftovers.

Next, add the meat to the marinade: 1 2-inch thick top round steak (about 2 1/2 pounds) Cover & refrigerate 8 hours, turning once or twice.

Then grill meat: Light a charcoal grill and let it burn down to medium-hot or preheat a gas grill to medium-high. Set the rack about 6 inches above the heat source. When the grill is ready, lightly oil the rack. Lift the steak from the marinade (reserve for basting) and lay the steak on the rack. Cover and grill, rotating the position of the steak once on the rack to create attractive marks, and basting occasionally with the marinade, for 7 minutes. Turn, cover, and continue to grill, again rotating the steak once, and basting it often, until the meat is done to your liking, about 15 minutes for rare beef. (You will not use all of the marinade.)

And serve! Transfer steak to a cutting board and let rest 5 minutes or more. With the knife vertical to the cutting board, carve the steak across the grain into thin slices. Season lightly with Kosher salt and serve hot, warm, or at room temperature.

A very good idea! Pass around the Jimtown Store Asian Peanut Spread, the newest condiment from Jimtown. It's great with this grilled steak recipe, and a fabulous spread on sandwiches made with a baguette and any leftover grilled steak, chicken or fish. You'll find it packed in a clear tub along with other delicious Jimtown products in the deli case at Fiesta and Pacific Markets!