

# Another Great Recipe from

[www.ruthiesbitchinkitchen.com](http://www.ruthiesbitchinkitchen.com)



## Steak & Whiskey/Mushroom Sauce

- It's never too early to get ready for the weekend! This recipe has every thing we love - MEAT and WHISKEY. Refer to Ruthie's meat chart, get yourself a couple of nice porterhouse steaks.... crank up the grill get out the whiskey and enjoy!

### Ingredients:

- 1-2 Porterhouse steaks (see the cow chart)
- salt and pepper
- cooking oil
- 2 tablespoons butter
- 8 ounces sliced mushrooms
- 1 onion, sliced
- 3/4 cup chicken broth
- 1 tablespoon grainy mustard
- 2 tablespoons whiskey (or bourbon)

### Directions:

- Fire up the grill
- Season the Porterhouse on both sides with salt and pepper. Let steak rest at room temperature for 15 minutes. Rub both sides with cooking oil.
- While the steak is resting make your whiskey sauce (... and yes - the cook is allowed to sip - Go for it right out of the pyrex measuring cup!)
- Heat a saute pan over medium-high heat with the butter.
- When the butter starts bubbling, add in the mushrooms and the onions.
- Stir and cook until onions are fragrant and softened.
- Pour in the chicken broth, mustard, whiskey and season with salt and pepper to taste.
- Turn heat to low and let simmer for 2 minutes.
- Keep warm while steak is grilling

**Grill the steak** - you all know how to do this but just in case you need instructions:

- Cook on one side until you see juice.
- Flip steak and cook some more. Timing depends on thickness of steak and how you like it. I prefer RARE. - That is - passed over the heat for a little and then flipped for a bit more just to make it warm and juicy.
- However you like it done - Don't let flames from the juice shoot up and sear - if needed use a spray of water to put out the flames.
- If you must you can test internal temp. But come ON this is meat country .... It's not an official Milwaukee wedding without a side of raw beef and onions..... Steak Tartare. Just go with it. - Make a slice in the center and eyeball the redness of the meat till you get it how you like it.

Internal temps for doneness (for the faint of heart):

125-130F = rare

130-140F = medium rare

140-150F = medium

150-155F = medium well

160-212F = well-done

Serve with Ruthie's Spinach Berry Salad and/or some sort of potato: baked, boiled or roasted. Roasted tomatoes (cut in 1/2 drizzled with olive oil and roasted in foil - Mac and Cheese... what have you. And a nice whiskey sour.