

# Cooking at Riegelmann's

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## Honey and Bourbon Steak and Mushroom Bites

- 1/3 cup Honey
- ¼ cup packed brown sugar
- 1/3 cup Bourbon Whiskey
- ¼ cup soy sauce
- ¼ cup Worcestershire sauce
- ½ teaspoon red pepper flakes
- 2 cloves garlic minced
- 2 lbs. steak (Bavette or “flap” steak, rib eye or beef tenderloin)
- 2 Tablespoons light olive oil
- 1 Tablespoon clarified butter or ghee
- ½ pound button mushrooms, cleaned and cut into large chunks

Place first 8 ingredients in a zip top bag. Cut steak into bite sized hunks and add to marinade. Allow to marinade for at least 8 hours or overnight. Remove meat from marinade and place on paper towel lined baking sheet. Heat large cast iron skillet to high heat. Add oil and clarified butter. Add steak bites to pan and sear on all sides (best to cook steak no further than medium rare) Remove steak from pan and cover to keep warm. Add mushrooms to pan and toss to coat with pan juices. Cook mushrooms until just beginning to release their juices and begin to turn golden brown. Add steak back to pan and toss with mushrooms. Serve immediately.

