



Steak with Mushrooms and Whiskey-Cream Sauce

Recipe courtesy of Chris Capell, owner of Dizzy Pig Barbecue. For more information, visit dizzypigbbq.com.

Ingredients

4 steaks, cooked to perfection on the EGG (we used New York Strip Steaks seasoned with 4 tbsp Dizzy Gourmet® Cosmic Cow™ Seasoning)
2 tbsp butter
2 tbsp olive oil
8 ounces baby Portabella mushrooms
½ cup Irish whiskey
½ cup whipping cream
Chopped fresh chives

Instructions

Set EGG for direct cooking at 650°F/343°C.

Grill steaks to desired internal temperature. Set aside and keep warm.

Reduce heat to 350°F/177°C. Heat butter and olive oil in Big Green Egg Stir-Fry and Paella Grill Pan. Add mushrooms and cook about 4 minutes. Add whiskey to pan; cook and stir 2 minutes. Add cream; cook about 5 minutes until sauce thickens. Add steaks to pan to warm; sprinkle with chives and serve.