



NY Strip Steaks with Mushroom Whiskey Cream Sauce

Recipe courtesy of O'Neill Williams.

Ingredients

4 NY Strip steaks, seasoned with 4 tbsp Dizzy Gourmet® Cosmic Cow Seasoning™

Mushroom Whiskey Cream Sauce

1 Tablespoon unsalted butter
¼ cup mushrooms, cut into bite size pieces
¼ cup chopped leeks
1 clove garlic, minced
½ cup whiskey
2 cups heavy cream
⅛ teaspoon cayenne pepper
Salt and pepper

Instructions

Set the EGG for direct cooking (without the convEGGtor) with a Cast Iron Grid at 650°F/343°C.

Grill steaks to desired internal temperature. 2 ½ minutes, then flip. 2 ½ minutes, then flip. Cook additional 3 minutes.

Set aside and keep warm.

Reduce heat to 350°F/177°C. Set a cast iron skillet or Dutch oven on the grid and let it heat up for a few minutes. Add the butter and cook it until lightly brown, then add the mushrooms and cook until tender. Stir in leeks and garlic.

Slowly add the whiskey, it will ignite, so seriously, add it slowly! Once the whiskey burns off, stir and close the lid of the EGG. Cook until the whiskey reduces by two-thirds. Add the cream, and stir frequently for 3 to 4 minutes. The sauce will thicken up and will coat a wooden spoon, that's when you know it's ready! Add a little cayenne pepper and then add salt and pepper if you'd like.

Put the steaks on the grid and close the lid. Grill for about 4 minutes for medium-rare, turning once. Move the steaks to plates. Pour the sauce over the steaks and serve ... they won't last long.