



# The Savory Supe

By Scottie Hines, CGCS  
Windsong Farm Golf Club



## Big Cowboy Steaks with Whiskey Barbecue Sauce

Prep Time: 5 minutes, plus about 15 minutes for the sauce  
Grilling Time: 8 to 10 minutes  
Serves 4 to 6

### Sauce

- 2 tablespoons extra-virgin olive oil
- 1 cup finely chopped yellow onion
- 1 tablespoon finely chopped garlic
- 1/4 cup whiskey
- 3 tablespoons tomato paste
- 1/2 cup pure maple syrup
- 1 tablespoon cider vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon smoked paprika
- 1 teaspoon Tabasco® sauce
- 1/2 teaspoon ground black pepper



- 4 bone-in rib eye steaks, each 14 to 16 ounces and about 1-1/4 inches thick, trimmed of excess fat
- Extra-virgin olive oil
- Kosher salt
- Ground black pepper

1) In a large saucepan over medium-high heat, warm the oil. Add the onion and cook until it is soft and translucent but not browned, 5 to 7 minutes, stirring occasionally. Add the garlic and cook until fra-

grant, about 1 minute, stirring constantly to prevent browning. Remove the pan from the heat and slowly pour in the whiskey (beware of any flames). Return the pan to the heat and cook until the whiskey has almost completely evaporated, about 2 minutes. Stir in the tomato paste until well incorporated. Add the syrup, vinegar, mustard, paprika, Tabasco, and pepper, and simmer for 2 to 3 minutes, to meld the flavors and thicken the sauce slightly. Remove from the heat and set aside.

2) Lightly brush the steaks on both sides with oil and season evenly with salt and pepper. Allow the steaks to stand at room temperature for 15 to 30 minutes before grilling.

3) Prepare the grill for direct cooking over high heat (450° to 550°F).

4) Brush the cooking grates clean. Grill the steaks over direct high heat, with the lid closed as much as possible, until cooked to your desired doneness, 8 to 10 minutes for medium rare, turning once or twice (if flare-ups occur, move the steaks temporarily over indirect heat). Remove from the grill and let rest for 3 to 5 minutes. Serve warm with the sauce.

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(Editor's Note: Recipe from Weber's On the Grill™: Steak & Sides by Jamie Purviance.)

Enjoy!  
Scottie Hines, CGCS



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