



TIPSY FOODS

COOK A LITTLE TIPSY

Bourbon Espresso Steak

Ingredients

Beef Steaks (I like to use Rib Eyes)
½ Cup [Tippy Foods Bourbon Sauce](#)
1 Tbsp. [Tippy Foods Espresso Rub](#)
1 yellow onion sliced and halved
½ stick of butter

Instructions

Marinade

1. Pour the Bourbon Sauce in zip lock bag.
2. Place steak in bag and shake well to cover with marinade.
3. Close bag and place in refrigerator over night prior to cooking.

Cooking Steak *(this is for med. Rare)*

1. Heat grill or oven to 400° if you can flame broil use the open flame.
2. Remove Steak from bag.
3. Coat each side of the steak with Espresso Rub.
4. Place on hottest part of the grill for 5 minutes, then flip over for 5 more minutes.
5. Remove from grill and top with sautéed onions.
6. Serve and enjoy.

Quick Sautéed Onions

1. Slice and Half 1 onion.
2. Place in microwaveable dish with ½ stick of butter.
3. Cover and microwave on high for 3 minutes.



130 degrees - Rare
140 degrees -Med. Rare
150 degrees -Medium
160 degrees -Well Done