

## STEAK with HONEY BOURBON SAUCE

### **Ingredients**

<b>Ingredients</b>	<b>Amount</b>
Steak	6 ounces
Oil	2 tablespoons or to cover bottom of pan
Shallots, minced	1 teaspoon
Garlic, minced	1 clove
Mushrooms, sliced	1 to 2
Flour	1 tablespoon
Bourbon	1 to 2 ounces
Beef stock	½ cup
Honey	1 teaspoon
Butter (optional)	1 tablespoon

### **Method:**

- Heat oil in sauté pan on medium heat
- When oil is hot cook steak on one side until it starts to turn brown around the edges, turn and cook about 2 minutes
- Take steak out of pan, add shallots, garlic, mushrooms and cook about 1 minute, add flour and cook about 1 more minute
- Deglaze with bourbon, beef stock and honey, add butter, put steak back in pan and heat through
- Put steak on plate and top with pan sauce.

