



palmer's



T-Bone in Bourbon Marinade

Ingredients - Serves 4

- 4 (14 - 16-ounce) Certified Angus Beef[®] T-bone steaks
- 1 cup bourbon
- 1 orange, zested and juiced
- 1/4 teaspoon bitters
- 1/2 teaspoon Worcestershire sauce
- 1/4 cup light brown sugar
- 1/4 cup water
- 2 teaspoons whole black peppercorns
- 3 teaspoons kosher salt, divided

Preparation

- ▶ Combine bourbon, orange zest and juice, bitters, Worcestershire, brown sugar, water, peppercorns and 2 teaspoons salt in a saucepan; bring to a simmer stirring occasionally. Reduce marinade by half over medium-low heat.
- ▶ Cool marinade completely (below 40°F). Pour into a 1-gallon zipper-locking plastic bag along with t-bone steaks. Marinate 2 - 4 hours, flipping once.
- ▶ Preheat grill to medium high. Grill steaks about 5 minutes per side for medium rare (125-130°F internal temperature) or until desired doneness is reached. Allow steaks to rest 5 minutes, sprinkle with additional salt and serve.

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