

KENTUCKY BOURBON SKIRT STEAK

¼ cup bourbon	¼ t. Tabasco sauce
¼ cup brown sugar	½ T. Dijon mustard
⅛ cup soy sauce	½ t. cornstarch
1 T. Worcestershire sauce	1 lb. skirt steak

In bowl, combine bourbon, brown sugar, soy sauce, Worcestershire, Tabasco, mustard and cornstarch; stir until sugar has dissolved. Marinate steak in ziplock bag for several hours.

Cook steak in preheated grill pan 3 to 5 minutes per side. Serve with baked beans. Serves 2.

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