

## Bourbon Honey Steak Tips

1/2 C Bourbon Honey

1/4 C Soy Sauce

1/2 tsp Red Pepper Flakes

2 lbs. Steak cut into chunks

3 T Butter Divided

2T Brown Sugar

1/4 C Worcestershire Sauce

2 Cloves of Garlic Minced

2 T Olive Oil

6oz. Mushrooms Cut into Qrts.

In a medium bowl, whisk together honey, brown sugar, bourbon, soy sauce, Worcestershire sauce, red pepper flakes, and garlic. Pour into a large zip-top bag. Add steak cubes and refrigerate for 2 to 4 hours.

Heat vegetable oil and 2 tablespoons butter in a cast iron pan over medium-high heat.

Add steak. You will probably need to cook it in two batches because you don't want to crowd the pan. Cook until seared on all sides. Remove from pan. Add remaining butter to pan and cook mushrooms until browned.