



## **Bourbon Marinade**

### **Ingredients:**

1½ cups Bourbon  
1 cup Au Jus  
1 cup Brown Sugar  
1 Tbsp. Kitchen Bouquet  
¼ cup Worcestershire Sauce  
1 Tbsp. Kosher salt  
1 Tbsp. Black Pepper

### **Method:**

Combine all ingredients in a stainless steel bowl. Add steaks and marinate in refrigerator 24 hours. Grill over a hot fire to desired doneness.

## **Spicy Pecan Butter**

### **Ingredients:**

½ Lbs. Pecans, toasted and chopped  
1# Butter, unsalted (softened)  
2 tsp. Kosher Salt  
1 tsp. Black Pepper  
2 tsp. Cumin  
½ tsp. Cayenne Pepper  
½ cup Brown Sugar

### **Method:**

Place all ingredients in bowl and stir together. Hold at room temperature for service.