

CAFE THOMPSON RECIPE

CAJUN BOURBON BUTTER STEAK

Cajun Bourbon Butter Steak is a contemporary American fusion dish characterized by a high-heat seared steak seasoned with spicy Cajun aromatics and finished with a rich, alcohol-infused butter sauce.

SERVES 6



INGREDIENTS

- 3 pounds flank steak
- 3 tablespoons Cajun seasoning
- 1 tablespoon brown sugar
- 6 tablespoons unsalted butter
- 1 tablespoon thyme
- 4 cloves garlic, minced
- 1/2 cup beef broth
- 1/2 cup bourbon whiskey
- 1 tablespoon parsley

DIRECTIONS

Season the steak with the Cajun rub and sugar, and cut the steak into 8-ounce portions.

Heat the grill over high heat. Grill the steak for 3 to 5 minutes per side for medium. Put the steak on a sheet pan and let the steak rest for 5 to 10 minutes to lock in the juices.

In a pan over medium heat, melt the butter and sauté the thyme and garlic for 30 seconds until fragrant.

Pour in the bourbon and deglaze.

Add the beef broth. Simmer for 3 to 5 minutes until the sauce has thickened and reduced by about half. Pour the warm bourbon butter sauce over the rested steak, or slice the meat first and toss it in the glaze. Garnish with the parsley.

Side dishes

Sage-Roasted Mushrooms
Baked Vegetable

