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Whiskey Glazed Flat Iron Steaks with Grilled Sweet

Ingredients

1/4 cup whiskey
2 tsp brown sugar
2 tbsp olive oil
3 cloves garlic, minced
400g flat iron steaks
1 large sweet potato
1 tbsp + 1 tsp olive oil
1/2 teaspoon white balsamic vinegar
Kosher salt and freshly ground black pepper

Preparation

- 1 Combine the brown sugar, 3/4 teaspoon salt, whiskey and 1/2 teaspoon pepper until the sugar and salt are dissolved. Then stir tablespoon of olive oil and add two of the minced garlic cloves.
- 2 Add the steaks to the marinade and let stand for 20 minutes at room temperature.
- 3 Remove the towels and use paper towels to dry. Pour the marinade in a small pot and boil for 2 to 3 minutes until slightly reduced so that the sugar does not burn.
- 4 In a separate pot, cut the sweet potato into wedges and cover with cold water and add little salt.
- 5 Bring to boil over medium heat while reducing the heat until sweet potato is tender for about 15 minutes.
- 6 Drain the sweet potatoes and toss it with 1 tablespoon olive oil and the remaining minced garlic clove.
- 7 Preheat a grill pan over medium heat. Grill the steaks for about 3 to 5 minutes per side for medium rare while brushing with the marinade.
- 8 Transfer the steaks to a plate and rest for 10 minutes. Add the potatoes to the pan and grill until well-marked and crispy for 5 minutes.
- 9 Then transfer the potato wedges to a bowl and toss it with oil, vinegar, salt and pepper.
- 10 Serve the remaining glaze over the steaks and put the potatoes and vegetable of your choice on the side.

Cooks Note
