



Chaotic Recipes

Forget all those pretentious recipes that make you question your abilities in the kitchen

The “Jolene’s kiss steak”

Whiskey-maple syrup steak



Ingredients:

- Cow steak (decide which cut you prefer, it works well on bigger cuts though)
- Whisky (Preferrable Jack Daniel’s Tennessee Honey)
 - Maple Sirup
 - Balsamic Vinegar
 - Barbecue Sauce
- Extra Virgin olive oil
- Salt and pepper

How to do it:

Prepare a bowl or a baking tray and pour about half an inch (-1 cm) of whiskey, add 3 or 4 spoons of maple syrup (let’s be honest, the more the better, so go crazy with it but not too much), add a spoon or so of balsamic vinegar, salt and pepper in abundance. Submerge the steak and be sure to soak it like it owes you money, press on it and turn it around two or three times. Place it in a pan or a grill with some olive oil with low fire.

Now that’s basically it. Be sure to keep pouring the remaining “sauce” on the steak on both sides.

When the inside will be cooked let the flames go higher my dude, to make everything crisper and crunchier.

Just before serving it, while still on the fire, pour a lot of salt and a lot of pepper and flip ti.

Serve with Barbecue Sauce, you’ll thank me.

