

GRILLED STEAK *with Gourmet Inspirations*

This recipe was inspired by Gourmet Inspirations and is absolutely amazing and over the top delicious! Enjoy!

INGREDIENTS:

- Beef Steaks of choice (New York, Ribeye, Top Sirloin etc)
- 2 tbsp Extra Virgin Olive Oil
- **Gourmet Inspirations Smoke & Spice Rub**
- **Gourmet Inspirations Canadian Maple Bourbon BBQ Sauce**
- **Gourmet Inspirations Creamy Peppercorn Whiskey Sauce**

DIRECTIONS:

1. About 20 minutes before grilling, remove the steaks from the refrigerator and let sit on the counter at room temperature.
2. Preheat wood pellet smoker to 400 degrees F.
3. Once the steaks are warmed up, brush each steak with oil, on both sides and season liberally with **Gourmet Inspirations Smoke & Spice Rub**.
4. Place the steaks on the preheated grill and grill until golden brown and slightly charred, approximately 5 minutes.
5. Flip the steaks then immediately brush with **Gourmet Inspirations Canadian Maple Bourbon BBQ Sauce**.
6. At this point, probe the steaks and continue cooking until you reach your desired internal temperature. We did them approximately 5 more minutes for a Medium internal temperature.
 - 135 F - Rare | 140 F - Medium | 150 F - Well Done •
7. Turn the steaks one more time and brush the other side with a little more **Gourmet Inspirations Canadian Maple Bourbon BBQ Sauce**.
8. Remove the steaks and transfer them to a cutting board or platter and cover with foil; Allow to rest for 5 minutes.
9. Pool a thin layer of **Gourmet Inspirations Creamy Peppercorn Whiskey Sauce** at the bottom of each dinner plate and place the steak on top.
10. Top with fried onions or mushrooms.

ENJOY!

