

Kentucky bourbon skirt steak

- ½ cup bourbon
- ½ cup firmly packed light brown sugar
- ½ cup soy sauce
- 2 Tbs. Worcestershire sauce
- ½ tsp. Tabasco sauce
- 1 Tbs. Dijon mustard
- 1 tsp. cornstarch
- 3 lb. skirt steak
- Baked beans for serving*

In bowl, combine bourbon, brown sugar, soy sauce, Worcestershire, Tabasco, mustard and cornstarch; stir until sugar has dissolved.

Place steak in electric vacuum marinator; pour marinade over meat. Create vacuum seal; marinate on "tumble" setting 20 minutes according to manufacturer's instructions. When marinator stops, reset for 20 minutes more.

Preheat cast-iron grill pan over medium-high heat. Remove steak from marinator; place on grill pan. Cook, turning once, 3–5 minutes per side for medium-rare, or until done to your liking. Transfer steak to cutting board, cover loosely with aluminum foil and let rest 5 minutes. Cut steak into thin slices; arrange on warmed platter. Serve with baked beans. Serves 6–8.