

Bourbon Grilled Flat-Iron Steak with Southern Bacon Bourbon Butter

(Adapted from [The Runaway Spoon](#))

Southern Bacon Bourbon Butter

1 slice of bacon, cooked until crisp
½ cup (1 stick) butter, room temperature
1 Tablespoon bourbon
1 Tablespoon sorghum
1 green onion, white part only, finely chopped
generous grinds of black pepper
pinch of salt

Finely chop the cooked bacon, and place it in a bowl with the remaining ingredients. Use a fork to thoroughly mash and whip the butter until well combined. Scoop the butter onto the short end of a piece of waxed paper and use the paper to roll the butter into a tight log, twisting the ends like a candy. Refrigerate for several hours until firm. The butter will keep for a week in the fridge or can be frozen for a few months.

Bourbon Steak

¼ cup soy sauce
¼ cup cider vinegar
¼ cup bourbon
3 Tablespoons honey
2 Tablespoons vegetable oil
1 ½ teaspoons ground ginger
2 minced garlic cloves
2 finely chopped green onions
1 pound flat iron steak

Combine the soy sauce, bourbon, vinegar, honey and oil together in a bowl and whisk to combine. Whisk in the ginger, garlic and green onions. Place the steak in a large zip-top bag and pour over the marinade. Seal the bag and squish it around to cover the steak. Place the bag on a plate and put it in the refrigerator. Marinate for several hours, turning the bag over occasionally.

Remove the steak from the refrigerator 30 minutes before you plan to grill it. Preheat a grill to medium-high. Remove the steak from the marinade and wipe any excess off with a paper towel. Place the steak on the grill and cook for 5 minutes, flip and cook until medium rare, about 150°, 5 minutes more. Remove from the grill, cover with foil and allow to rest for 10 minutes.

Slice in thin strips across the grain of the meat. Serve with thin slices of the Southern Bourbon Bacon Butter melting over the top.