



WILD. NATURAL. SUSTAINABLE.

# Grilled Ostrich Steak with Bourbon Cherry Barbecue Sauce

• Prep Time: 30 minutes • Yields: 2 servings

## Ingredients:

1 pkg. Fossil Farms Ostrich Steaks,  
2 X 4 oz

1 small onion, peeled and diced  
2 small shallot, peeled and diced  
3 cups pureed peeled tomato  
1 cup dried apricots, chopped,  
soaked in hot water until tender  
1 cup brown sugar  
¼ cup cider vinegar  
¼ cup lemon juice  
¼ cup bourbon  
Tabasco Smoked Chipotle sauce,  
as needed  
Butter, as needed

## Method:

1. Heat cast iron pot or saucepan to medium heat.
2. Saute onion and shallots in clarified butter for 2 minutes, until translucent.
3. Add apricots to the onions and shallots then, saute for 1-2 minutes. Remove from heat and set aside.
4. Add the Bourbon, vinegar, lemon juice, tomato and brown sugar to the cast iron pan.
5. Return to heat and simmer for 15-20 minutes. Add chipotle sauce and adjust seasonings if necessary.
6. Season Ostrich steaks with salt and pepper. Grill or pan sear the steaks for 1 ½ minutes per side.
7. Flip steaks and cook for 1 ½ minutes per side.
8. Allow ostrich to rest a few minutes and drizzle sauce over the meat.
9. Pair the steaks with favorite vegetables, roasted potatoes or risotto. Enjoy!

## Equipment:

Oven  
Measuring spoons  
Measuring cups  
Cast iron pan

