

# COFFEE STEAK TIPS WITH CARAMELIZED ONION BALSAMIC WHISKEY CREAM SAUCE

## INGREDIENTS:

### STEAK

- 1lb Steak, cut into ¼" cubes
- 1 Tbsp **Roasted Coffee Rub**
- 1 tsp **Roasted Garlic Sea Salt**
- 2 Tbsp **Caramelized Garlic Infused Olive Oil**
- Green Onions, for garnish

### BALSAMIC WHISKEY CREAM SAUCE

- 2 Tbsp **Caramelized Garlic Infused Olive Oil**
- ½ Onion, sliced thin
- ½ tsp **Roasted Garlic Sea Salt**
- ¼ Cup Whiskey
- 2 Tbsp **Chocolate Espresso Balsamic Vinegar**
- ¼ Cup Heavy Cream

## INSTRUCTIONS:

1. In a Ziploc bag or bowl, add steak, coffee rub and sea salt. Shake or stir steak with seasoning until coated evenly. Let rest at room temperature for 10-20 minutes while you make the sauce.
2. To make the sauce, heat 2 Tbsp oil in a large sauté pan. Add the onions, season with salt, and cook until soft and slightly caramelized, about 10 minutes. Add the whiskey and vinegar, stir. Add the cream and cook for another 1-2 minutes. Remove from the pan and keep warm until ready to serve.
3. Add the remaining 2 Tbsp oil to the pan. Once hot, add the seasoned steak and sear, turning to cook all sides, about 3-4 minutes total (3 minutes for medium rare.)
4. Top steak tips with whiskey cream sauce and green onions. Enjoy!

YIELD:

4

PREP TIME:

5 MINUTES

COOK TIME:

15 MINUTES



## CHOCOLATE ESPRESSO BARREL AGED BALSAMIC VINEGAR

Enjoy the natural sweetness of chocolate with the complex flavors of espresso in this full bodied, barrel aged, thick balsamic vinegar as a healthy way to get your chocolate fix.

### DELICIOUS FOR:

- Drizzling over ice cream, yogurt, or french toast.
- Dressing spinach salads with pecans and fresh fruit.
- Marinating or finishing grilled steak or stone fruit.

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