



#611A-SCOTTISH STEAK BALMORAL Serves 4

The Witchery restaurant in Edinburgh is located in a building where The Old Hell Fire Club held their meetings. The restaurant serves Steak Balmoral, kissed gently with a whisky sauce. Roast potatoes and turnips make a great accompaniment to this dish. Balmoral has been the 50,000 acre royal retreat for Queen Elizabeth, Prince Phillip, and their family for all the years of her reign. It was originally bought by Queen Victoria in 1848.

- 4 (8-ounce) Aberdeen Angus steaks
- 6 tablespoons Scotch whisky**
- 1 cup heavy cream
- 1/2 cup beef stock
- 1/2 cup sliced crimini or button mushrooms, caps only
- 1 teaspoon coarse grain mustard
- Salt and freshly ground pepper
- 1 TABLESPOON BUTTER**

Preheat a charcoal or gas barbecue to 500° to 600°F.

Transfer the steaks to the grill and cook over direct heat until the internal temperature reaches 145°F for medium-rare, about xx minutes. Transfer to a warmed plate, cover, and let stand.

Add the whisky to a cast iron skillet set set over high heat on the stove, or barbecue side burner, and using an extra long barbecue match or lighter, quickly but carefully ignite the whiskey (always ignite the alcohol fumes at the edge of the pan, not the liquid itself). Add the cream, stock, and mushrooms, and bring to a boil. Decrease the heat and simmer gently until the sauce has reduced by half, stirring from time to time, about 10 to 12 minutes

Season the steaks with salt and pepper and pour a generous amount of the sauce over the meat.

