



## #611B- SCOTTISH STEAK AULD REEKIE

Auld Reekie was the name given to Edinburgh in the days when open coal fires filled the skies with smoke and smog. This recipe has an added kick provided by the addition of some whisky.

- 4 (8-ounce) Aberdeen Angus steak fillets, or favorite fillet
- 4 tablespoons Scotch whisky
- 1 1/2 CUPS HEAVY CREAM**
- 1/2 cup grated smoked Gouda or Cheddar cheese
- 2 tablespoons (1/4 stick) butter
- Salt and freshly ground black pepper

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. Transfer to a warmed plate, cover, and let stand.

Add the whisky to a cast iron skillet set over medium-high heat on the stove; 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 and cheese, and bring slowly to a simmer. Continue to gently simmer, stirring from time to time, until the sauce has been reduced by half. Season with salt and pepper and whisk in the butter.

Transfer the steaks to serving plates and pour the sauce over the steaks.

**SERVES 4**

