

## Santa Fe Grilled Pork Flatiron Steak with a Bourbon Sauce

### Ingredients:

#### For the rub:

3 T. ancho chile powder

2 T. brown sugar

1 T. smoked paprika

1 T. chile de arbol powder

1 teaspoon cinnamon

1 teaspoon ground allspice

1 tsp. salt

#### For the sauce:

2-3 T. olive oil

1 medium red onion, finely chopped

2 cups bourbon

3 ancho chiles, soaked, seeded and pureed

4 cups low sodium chicken stock

2/3 cup apple juice concentrate

10 peppercorns

1/3 cup brown sugar

2 lbs. Flatiron steak

Procedure:

In a small bowl, combine the ingredients for the rub and apply to the steak, as much or little as you like.

Grill the steak on a medium hot flame about 5-6 minutes each side. Let rest.

For the sauce, heat 2 T. olive oil in a heavy saucepan, sauté the onions for about 3-4 minutes. Add the bourbon, bring up to a boil and cook for another 5-6 minutes.

Add the anchos, chicken stock, apple juice, peppercorns and brown sugar and cook for another 15-20 minutes.

Strain the sauce and reduce more if needed. Adjust seasoning with salt and pepper.

Slice the steak across the grain into ½ inch slices and drizzle the sauce over the top.

Serves 4-6.