

Kansas Grilled Filets

4 Filets

Black pepper, Garlic Salt

Bourbon Whiskey

1/2 Cup Brown Sugar

Rinse steaks well with water. Pour bourbon and brown sugar in zipper plastic bag. Add steaks, seal and marinate for one hour in the refrigerator. Remove steaks from marinade. Add seasoning to taste. Cook 4 minutes on each side on a hot grill for medium rare steaks (make sure the coals are white before grilling). Transfer to a serving platter or plate. Serve warm.

Serving Options: Slice 1 yellow onion and 2 green peppers. Add 2T of real butter and wrap in foil. Grill 10 minutes. Garnish steaks. Note: Steaks should cook 2-4 minutes longer on each side for medium-well and well done steaks.