KUDU STEAK WITH CREAMY MUSHROOM, HORSERADISH AND WHISKEY SAUCE

Prep: 15 Mins
Total: 30 Mins
Serves: 2 ppl

shop@aloesmeats.co.za I 073 616 5315

Ingredients

500g Aloes Meats Kudu Steak
Salt and Pepper for seasoning
2 tbsp butter
1/2 cup onion, diced
1 cup button mushrooms, finely diced
1/2 cup of whiskey
1/2 cup of beef broth
1/4-1/2 cup of sour cream
1/2 tsp of prepared horseradish
1 tsp of chives, chopped
2 tbsp milk

Method

1. Season the kudu steaks with salt and pepper, set aside.
2. Chop one cup of mushrooms and 1/2 cup onion.
3. Sauté onions in pan with two tablespoons butter.
4. Add mushrooms; cook for another five minutes.
5. Pour 1/2 cup of whiskey into pan.
6. Cook until alcohol evaporates about a minute or if you are capable and confident flambé the whiskey. This would entail lighting the whiskey in the pan with a lighter or if you are cooking on a gas top just slowly tilt your pan until the whisky makes contact with the flame and letting the alcohol burn off - the flame will go out when there is no longer alcohol present. If you have never attempted this before, take the necessary safety precautions of making sure that you keep a safe distance from the pan when lighting the whiskey - do not hover over the pan as the flame will be approximately 20-30 cm high once you light it!
7. Once the alcohol has burnt off pour in 1/2 cup of beef broth and reduce by half.
8. Reduce heat to low and whisk 1/2 cup of sour cream and 1 teaspoon of horseradish, taste the sauce and adjust to your liking
9. Whisk in the milk and chopped chives, taste again and add salt and pepper to taste
10. Grill kudu steaks until medium rare - on a piping hot skillet for 1 min a side.
11. Serve kudu steaks with your delicious sauce and a side of tender baby broccoli