

# Cocoa-Rubbed Steak with Bacon-Whiskey Gravy

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		steak
1	tablespoon	unsweetened cocoa powder
2	teaspoons	sweet paprika
1/4	teaspoon	smoked paprika
1	teaspoon	light brown sugar - packed
1/4	teaspoon	cayenne pepper
		kosher salt
3		1-lb NY strip steaks - 1.5" thick
1	tablespoon	unsalted butter
		gravy
4	strips	bacon - diced
1		leek (white and light green parts) - finely chopped
1	tablespoon	all-purpose flour
1/2	cup	whiskey
3	cups	chicken broth
2		bay leaf
1/2	cup	heavy cream
1	tablespoon	unsalted butter
2	tablespoons	parsley - chopped
		kosher salt and freshly ground pepper

Make the steak: Mix the cocoa powder, both paprikas, brown sugar, cayenne and 2 teaspoons salt; rub on the steak and bring to room temperature, 30 minutes.

Make the gravy: Cook the bacon in a large skillet over medium heat, stirring, until crisp, about 5 minutes. Remove to paper towels with a slotted spoon; set aside. Add the leek to the drippings and cook until soft, about 3 minutes. Add the flour and cook, stirring, 1 minute.

Remove the skillet from the heat. Add the whiskey, then return to medium heat; if the alcohol ignites, let the flames die out. Bring to a simmer and cook, stirring occasionally, until slightly thickened, about 2 minutes. Add the chicken broth and bay leaves. Bring to a boil over medium-high heat and cook until the mixture is reduced by one-quarter, about 8 minutes. Whisk in the heavy cream and simmer, stirring occasionally, until the gravy coats a spoon, about 7 minutes. Stir in the butter, reserved bacon and parsley; season with salt and pepper. Keep warm.

Heat a large cast-iron skillet over high heat, about 3 minutes. Add 1 tablespoon butter; when it melts, add the steak and sear until a dark crust forms, about 8 minutes per side. Transfer to a cutting board and let rest 5 minutes. Season with salt. Slice and serve with the gravy.