

Grilled Prime Rib Steaks with Bourbob BBQ Baste and Spice Grilled Vidalia Onions

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		spice grilled vidalia onions
2	tablespoons	paprika
1	tablespoon	ancho chile powder
2	teaspoons	ground cumin
2	teaspoons	ground coriander
2	teaspoons	kosher salt
1	teaspoon	cayenne
1	teaspoon	dry mustard
1	teaspoon	dried oregano
1	teaspoon	freshly ground black pepper
4		vidalia onion - peeled and sliced into 1/4" slices
		canola oil
		steaks
2	tablespoons	unsalted butter
1	tablespoon	olive oil
1	large	spanish onion - coarsely chopped
3	cloves	garlic - coarsely chopped
2	cups	bourbon
2	tablespoons	bourbon
3	cups	canned plum tomatoes and juices - pureed
2	cups	water
1/4	cup	ketchup
1/4	cup	red wine vinegar
2	tablespoons	worcestershire sauce
2	tablespoons	dark brown sugar
2	tablespoons	honey
1/4	cup	molasses
2	tablespoons	dijon mustard
3	tablespoons	ancho chile powder
1	tablespoon	chipotle pepper puree
		salt and pepper
2		rib-eye steaks (2in thick and 1lb each)

Heat the butter and oil over medium heat in a heavy-bottomed medium saucepan. Add the onions and garlic and cook until trnaslucent, 3 to 4 minutes. Add 2 cups bourbon and cook until completely reduced. Add the tomatoes and water and bring to a boil, and simmer for 10 minutes. Add the remaining ingredients, excluding salt, pepper and steaks, and simmer for an additional 20 to 25 minutes, stirring occasionally. Transfer the mixture to a food processor and puree until smooth. Season with salt and pepper to taste. Pour into bowl and cool slightly. Whisk in remaining 2 tbspsn of bourbon.

Heat grill to high. Season steaks on both sides liberally with salt and pepper and rub some of the onion spice rub into 1 side. Place steaks on grill, spice rub side down, and grill until slightly charred and crusty, about 4-5 minutes. Brush steaks with some of the Bourbon BBQ baste and turn over; reduce heat to med-low and cook to med rare, about 8-9 minutes longer. Brush with sauce every 2 minutes. Remove from grill, brush with sauce, and let rest 5 minutes before slicing into 1/4" thick slices.

Onions: Heat grill to high. Whisk together spices in a small bowl. Brush onions with oil on both sides. Rub 1 side of each onion with some spice mixture and place rub side down on grill. Grill until golden brown and a crust has formed. Turn the onions over and continue grilling until just cooked through. Serve with steaks.