

Cleo Coyle's Irish Whiskey Steak

Text and photos (c) by Alice Alfonsi
who writes [The Coffeehouse Mysteries](#)
as [Cleo Coyle](#) with her husband,
Marc Cerasini.

On March 17th, everyone is a little
bit Irish. Here in New York, the
wearing of the green starts early as
we line Fifth Avenue to watch the
annual St. Patrick's Day parade—
the world's oldest and largest with
more than two million spectators.

Inspired by this joyous holiday, along with the "spirited"
ingredients of Irish coffee, my husband and I married
whiskey and java in this recipe for an outrageously delicious
marinade. The coffee accents the earthiness of the beef, which
stands in contrast to the sharp brightness of the whiskey.

The combination creates the kind of complexity that gives
beautiful flavor, a finish so good you won't need steak sauce,
just a thick slice of bread to sop up every bit of those sizzling
steak juices on your plate...

~ Cleo Coyle, author of
[The Coffeehouse Mysteries](#)

Makes 2 servings

Ingredients:

1/3 cup Irish whiskey (we like Jameson)

1/4 cup freshly brewed (and cooled) coffee or espresso

4 tablespoons sesame oil

3 tablespoons Worcestershire sauce

1 teaspoon freshly ground black pepper

2 T-bone, rib-eye, or shell steaks (2–3 pounds total)



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culinary mystery,
Dead to the Last Drop,
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Directions: (1) Whisk together the whiskey, coffee (that's been fresh-brewed and cooled), along with the oil, Worcestershire sauce, and pepper. Pour into a shallow dish or pan large enough to hold 2 steaks flat (single layer, no overlapping).



(2) Cover the dish, pan, or container with plastic wrap, and marinate the meat for 1 hour in the refrigerator, then flip and marinate for a second hour. During the last 20 minutes, remove the steak from the refrigerator and allow the meat to reach room temperature.

(3) Sauté the steaks over medium-high heat in a heavy or cast-iron skillet or on a stovetop grill pan (that's what you see in my photos). Cook 5 minutes per side for medium-rare, or 7–8 minutes per side for medium-well. You can also broil or grill them on an outdoor gas or charcoal grill.

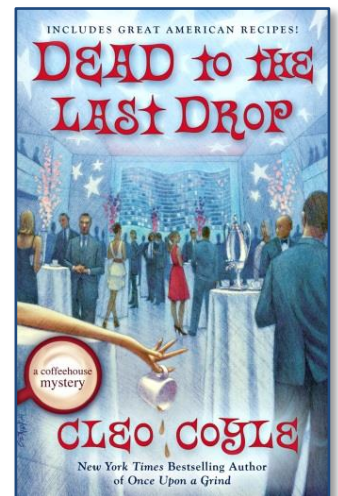
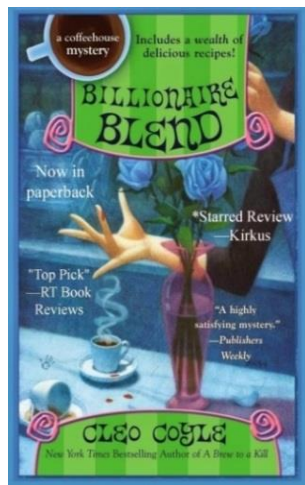
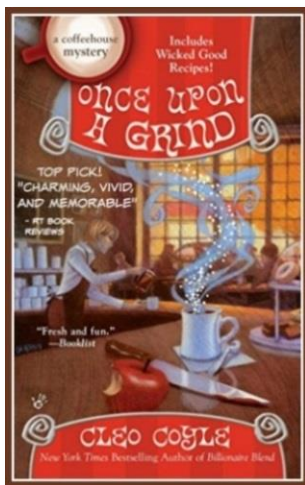


NOTE: If your steaks are thick, be sure to “roll” them on those thick edges at the end of the cooking process to get a nice golden browning on those fatty white ends.



AND BY ALL MEANS...

(4) Allow the steak to rest at **least ten minutes** before slicing so the juices can re-collect. If sliced too soon, those important juices may run out and your steak will taste dry instead of moist and juicy—the best way to...



Eat with joy! ~ Cleo

The [Coffeehouse Mysteries](http://www.CoffeehouseMysteries.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at

www.CoffeehouseMysteries.com

And her recipe blog at

www.CleoCoyleRecipes.com

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