

Barbecue Ribeye Steak with Honey Whisky & Soy Glaze

Total time **30 mins** 20 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

2	courgettes, thickly sliced
2	red peppers, sliced
400 g	new potatoes, halved
2 tbsp	rapeseed oil
5 tbsp	Kikkoman Naturally Brewed Soy Sauce
250 g	honey
2	sprigs thyme, leaves only
2 pinch	of black pepper
40 ml	whiskey
4	rib-eye beef steaks
1	sprig rosemary, leaves only

PREPARATION

Step 1

Put the prepared vegetables in a large bowl, toss with rapeseed oil and barbecue or grill until tender. Season the cooked vegetables with 2 tablespoons of Kikkoman soy sauce.

Step 2

Put the honey in a saucepan, mix with 3 tablespoons of Kikkoman soy sauce and bring everything to a boil. Then take it off the heat. Season the honey-soy mixture with thyme, black pepper and whiskey.

Step 3

Barbecue or grill the steaks to your liking and coat with the honey-whiskey-soy glaze.

Step 4

Arrange the cooked vegetables and steak together on plates and garnish with rosemary.