

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 rapeseed oil 2 tbsp 5 tbsp Kikkoman Naturally **Brewed Soy Sauce** 250 g honey sprigs thyme, leaves only of black pepper 2 pinch 40 ml whiskey rib-eye beef steaks 4 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.