SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Chuck Eye Steak with Bourbon Garlic Butter

A rich, flavorful cut with ribeye-like marbling, seared to perfection and finished with a bold bourbon garlic butter.



Ribeye-Like Flavor • *Bourbon Garlic Butter* • *Ranch Raised*

FULL RECIPE & CHEF TIPS ON PAGE 2

Wagyu Chuck Eye Steak

with Bourbon Garlic Butter

INGREDIENTS

- ☐ 2 Sunday River Ranch Wagyu chuck eye steaks (about 10-12 oz each)
- ☐ Kosher salt and freshly cracked black pepper
- ☐ 1 tbsp neutral, high-heat oil (as needed)
- ☐ 3 tbsp unsalted butter, divided
- ☐ 2 garlic cloves, finely minced
- ☐ 2 tbsp bourbon
- ☐ 1 tsp Dijon mustard
- ☐ 1 tsp chopped fresh rosemary; 1 tsp fresh parsley

DIRECTIONS

1. Prepare the steaks.
Pat the steaks dry and season generously with salt and pepper. Let stand 15 minutes while you prepare the garlic and herbs.

2. Sear in cast iron.
Heat a heavy skillet over medium-high heat. Add oil only if needed. Sear steaks about 3-4 minutes per side for a good crust, adjusting for thickness. Check internal temperature.

3. Rest the beef.
Transfer steaks to a plate and tent loosely with foil. Rest 5-10 minutes while you prepare the butter sauce.

4. Make bourbon garlic butter.
Lower heat. Add 1 tbsp butter and garlic; cook 30 seconds. Remove pan from flame, add bourbon, then return to low heat and simmer 1-2 minutes. Whisk in Dijon, herbs, and remaining butter.

5. Finish and serve.
Spoon warm sauce over the steaks. Slice against the grain if desired and serve immediately.

RANCH TIP

Chuck eye delivers ribeye-like richness. Avoid overpowering the Wagyu with heavy seasoning. For a medium-rare preference, target about 130-135°F after resting; USDA recommends 145°F and a 3-minute rest for whole beef steaks.