Maple Syrup-Bacon Rib-Eye

NIBBLEDISH CONTRIBUTOR

Ingredients

6 thick bacon slices 1/3 cup mild-flavored (light) molasses or pure maple syrup 3 tablespoons non-hydrogenated butter, room temperature 2 rib-eye steaks (each about 1 inch thick)

Instructions

Place foil in broiler, cut bacon in half and broil for about 5 minutes on each side. Check periodically to prevent burning. After bacon is cooked, only slightly crisp, transfer to a folded paper towel to soak up any grease. Let sit for at least 10-15 minutes to cool. Chop bacon; transfer to small bowl. Add butter and maple syrup and stir to blend. Season to taste with salt and pepper. (Can be made 1 day ahead. Cover; chill. Bring to room temperature before using.) Set broiler on. Season steaks with salt and pepper to taste. Broil to desired doneness. About 5 minutes per side for medium-rare. Transfer steaks to plates. Spoon bacon-maple syrup butter on top of each and serve.