

Hickory Grilled Delmonico Steaks with Bacon Molasses Butter

Ingredients:

- **6 Delmonico (Ribeye) Steaks (about 1 inch thick)**
- **2 Cups Hickory Wood Chips, soaked in water for 30 minutes, drained**

Butter:

- **6 Thick Bacon Slices**
- **1/3 Cup Mild-Flavored (Light) Molasses**
- **6 Tbsp. (3/4 Stick) Butter, room temperature**
- **Fresh Ground Black Pepper, to taste**

Preparation:

Position rack in top of oven and preheat to 375 °F. Line small baking sheet with foil. Arrange bacon slices on foil; brush bacon with all of molasses, then sprinkle with pepper, to taste. Bake until bacon is cooked through but not crisp, about 15 minutes. Transfer bacon to work surface; cool. Chop bacon; transfer to a small bowl. Add butter 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).

Prepare barbecue (medium-high heat). When coals are white, spread woodchips in 8x8-inch disposable aluminum foil pan; place pan directly atop coals. Sprinkle steaks with salt and pepper. When chips are smoking, place steaks on grill rack. Cover grill. Cook steaks to desired doneness, about 4 minutes per side for medium-rare. Transfer steaks to plates. Spoon bacon-molasses butter atop each and serve.

Makes 6 Servings.

**Sweet Cherry Tomatoes
make a good appetizer.**

