

Recipe adapted from the [Made in Oklahoma Coalition](#).



## Bourbon Steak Quesadillas with Peach Salsa

### *For the salsa:*

4 to 5 peaches, chopped  
1 Serrano chile, seeded and diced  
1/2 red bell pepper, minced  
1 tomato, chopped  
6 to 8 green onions, finely sliced (whites and greens)  
1 T apple cider vinegar  
1 lime, juiced  
Agave nectar to taste  
Salt to taste

### *For the steak:*

1—1 lb. top sirloin steak  
1/4 c brown sugar  
1/4 c Bourbon  
1/2 t red pepper flakes  
Salt to taste  
1 onion, caramelized  
1 c shredded Mexican cheese  
6 large tortilla shells

### *For the salsa:*

Combine all the ingredients, cover and let marinate in the fridge overnight.

### *For the steak:*

Rub some of the sugar and red pepper flakes into the steak and season with salt. Place in a gallon size sealable bag and add the remaining sugar, red pepper flakes and bourbon. Place in the fridge up to three hours. As dinner approaches, caramelize the onions and bring the steak out to sit at room temperature.

Heat a grill pan over high heat and grill the steak, turning every two minutes until the steak is cooked to desired doneness. Let the steak rest for five minutes and then slice into thin strips. Layer the steak, caramelized onions and cheese onto three of the tortilla shells and cover with the remaining shells. Brown the quesadillas in a large skillet until the tortillas are browned and the cheese is melted. Let rest for a minute and cut into pie shaped pieces. Serve with peach salsa.