

Pumpkin Spice Steak and Potatoes

4 T Pumpkin Spice	2 T Chili Powder
2 T Sugar	1 Large purple onion
1 small container mushrooms	8 red potatoes
16 oz. Pumpkin coffee creamer	2 cups butter
Salt	Pepper
2 garlic cloves	2 sprigs Thyme

4-6 Boneless Strip Steaks

Salt and pepper the steaks. Place steaks in a cake pan and pour the pumpkin coffee creamer over the steaks and let marinate in fridge overnight.

Mix Pumpkin Spice and Chili Powder together in a bowl. Get a saucepan on the stovetop and place $\frac{1}{4}$ cup butter into pan and place on medium heat. While the pan is heating up get your steaks ready. Take one steak at a time and place in your seasoning mix and roll until thinly coated, then place the steak into the heated pan. Sear on each side for 2-3 minutes depending on the thickness of your steak. Place all steaks onto a plate, cover with foil and place in a warm oven.

Slice Onion and place with 1 T butter into a pan. Cook until tender then add the 2T sugar to caramelize. Cook for 2 minutes. Slice mushrooms, (or buy them pre-sliced.) Saute them with 1 T butter.

You can cut the potatoes into halves or mash them. I usually mash the potatoes with 2 cups of butter, 2 garlic cloves, and sprigs of thyme.

Place a scoop of mashed potatoes onto a plate, place a steak diagonal on top of the potatoes. Then add a spoon full of mushrooms and onions. Then finish off with one sprig of thyme. Then enjoy!!

Servings: 4-6 Prep Time: Overnight Cook Time: 20-30 min.