

Grilling with Beer Recipe

Sassy Sirloin Steak

(Serves 4-6)

Ingredients

Marinade:

3 Garlic Cloves, minced
½ tsp Tabasco sauce
¼ cp Fresh Lemon Juice
¼ cp Honey
2 tsp Dijon Mustard
½ cp Salsa
¼ to ½ cp Canola Oil
12 oz Sprecher Special Amber
Kosher Salt to taste

2 ½ lbs Sirloin Steak

Preparation & Grilling

Heat grill to hot.

In a glass bowl, whisk together garlic, Tabasco sauce, lemon juice, honey, mustard, salsa, oil, beer and salt. Place meat in bowl, and coat well. Cover and marinate overnight.

Drain the marinade and reserve to baste.

Grill the steak for 8 to 9 minutes on each side. Let meat rest after basting.



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Grilling w/ Beer
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