

# Grilling with Beer Recipe

## Stout Steak and Barley Wine Mushrooms

(Serves 4)

### Ingredients

#### Marinade:

5 - 6oz Sprecher Russian Imperial Stout  
2 Large Cloves Garlic (crushed or minced)  
1 Red Shallot (diced)  
½ Lime (juiced fresh)  
½ tsp Course Ground Black Pepper  
½ tsp Kosher Salt  
3 dashes Chili Powder  
1 tsp Sesame Oil  
¼ tsp White Pepper

#### Steak:

1 lb Flank Steak

#### Mushroom Sauce:

¼ cp Sprecher Barley Wine  
1 tsp Balsamic Vinegar  
½ tsp Course Ground Black Pepper  
¼ tsp Kosher Salt  
1 Tbs Butter

#### Mushrooms:

4 oz Baby Portabella mushrooms sliced  
1 ½ Tbs Gorgonzola Cheese (optional)

### Preparation & Grilling

Combine all marinade ingredients in freezer sized zip lock bag and then add Flank Steak. Eliminate as much air as possible and marinate in refrigerator for 6 hours.

Preheat grill to 385 degrees.

In a small foil pan (or homemade foil pan) combine Mushroom Sauce ingredients. Add mushrooms and cover pan with foil and place on grill for 20 minutes.

Ten minutes after mushrooms are added to the grill, remove steak from marinade and place on oiled grill. Turn steak over after 5 minutes. Cook to desired doneness (145 degrees internal for medium).

Remove steak and let rest for five minutes. Add gorgonzola immediately if desired.

Slice steak thinly against grain of meat and serve with barley wine mushrooms.



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Sprecher

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