

# Grilling with Beer Recipe

## Mai Bock Steak Marinade (Serves 4)

### Ingredients

Select your favorite steak cut to equal four 8 ounce portions of beef. Suggestion: We use two 16 ounce T-Bone steaks.

#### Marinade:

1-1/3 cp Sprecher Mai Bock  
1/2 cp Pineapple Juice  
1/2 cp Brown Sugar  
1/2 cp Finely Diced Onion  
1/4 cp Finely Chopped Parsley  
1/3 cp Soy Sauce  
1/4 cp Liquid Smoke  
1 tsp Minced garlic

### Preparation & Grilling

Mix all ingredients well in a bowl. Place steaks in a large ziploc bag; pour in all of the marinade.

Seal ziploc and refrigerate at least four hours, or overnight if possible. Occasionally rotate the bag in the refrigerator to ensure the marinade has circulated through every section of the steaks.

When ready to grill, remove steaks from the refrigerator and the marinade-bag about a half hour before grilling. Grill to personal preference and serve with a nice, cold Sprecher Mai Bock.



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