

Grilling with Beer Recipe

Black Bavarian Tenderloin Sandwich (Serves 4)

Ingredients

Marinade:

- ¾ cp Sprecher Black Bavarian
- 2 Tbs Teriyaki Sauce
- 1 Tbs Sesame Seeds
- 1 large Garlic Clove (crushed)

- 4 Tenderloin Steaks (pound out to fit Kaiser Rolls)

Vegetables:

- 1 large Red Pepper
 - 1 large Onion (yellow or sweet)
- Skewers

- 4 Kaiser Rolls, buttered

Dipping Sauce (Serve warm in dipping bowl):

- 4 Tbs Black Bavarian Beer
- 3 Tbs Teriyaki Sauce

Preparation & Grilling

Mix marinade ingredients together in a ziplock freezer bag.

Flatten steaks and marinate in refrigerator 4 to 6 hours.

Grill meat 2 ½ minutes each side

Cut onion and pepper into thin strips. Skewer and grill until tender; baste with reserve marinade.

Butter Kaiser rolls and brown on grill.

Put steak on rolls, top with onion and pepper. Cut in half and serve with dipping sauce.



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Sprecher

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