

Grilling with Beer Recipe

Sprecher Pub Ale Tenderloins

(Serves 8)

Ingredients

8 oz Sprecher Pub Ale
½ cp Tomato Juice
¼ cp Worcestershire Sauce
½ cp Beef Broth
1 tsp Tabasco Sauce
2 Tbs Oliver Oil
1 Bay Leaf
½ tsp Minced Garlic
1 tsp Thyme
1 tsp Oregano
½ tsp Pepper
2 lbs Beef Tenderloin cut into sandwich size pieces

6 Kaiser Rolls
Provolone Cheese
Sliced Vidalia Onion

Preparation & Grilling

Combine all ingredients in a medium size bowl. Place tenderloins in a zip lock bag or glass dish, (zip lock bag is preferred).

Pour marinade over tenderloin. Work in marinade into beef. Place in refrigerator for minimum of 4 hours. For the chef: Finish left over Pub Ale.

Grill tenderloins to desired temperature. (I prefer medium).

Serve on a toasted roll with cheese and onion.



WISCONSIN
STATE FAIR
JANUARY 8-19
2009

Sprecher

Grilling w/ Beer
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