

Better than Outback

Sirloin Steaks

I have always liked the Outback Restaurant. One of their most famous menu items is the marinated steak. These steaks are rich with an earthy hops flavor. As you might have guessed, that hops flavor comes from beer. Now, I doubt that there is anything Australian about this recipe but if you like, you can use Foster's or another Australian beer in the marinade.



Enjoy.

from William J. Burnett

ingredients

- 3 - 5 Choice or Prime Thick Cut Sirloin Steaks
- 1 - 1 1/2 cup Beer or Ale
- 1 Tsp Kosher or Sea Salt
- 1/4 Tsp Paprika
- 1/8 Tsp Turmeric
- 3/4 Tsp Garlic Powder
- 3/4 Tsp Onion Powder
- 1 Tbls Sugar
- 1/2 Tsp Fresh Ground Black Pepper
- 1 Tbls Molasses

directions

1. Combine all the ingredients in a large zip top bag.
2. Shake to combine and refrigerate for at least half an hour, refrigerating overnight is preferred.
3. Shake the bag every few hours to evenly distribute the marinade.
4. Remove the steaks from the refrigerator 20 - 30 minutes prior to cooking.
5. Grill over high heat until desired doneness.
6. Allow the steaks to rest for 7 - 10 minutes prior to serving.

notes: • 2010 William J. Burnett