



Grilled Sirloins with Stout Beer

Ingredients:

- 4 sirloin steaks (about 8 ounces each)
- 1-12 ounce bottle Oatmeal or other Stout Beer
- ¼ cup balsamic vinegar
- 2 Tablespoons yellow onions, chopped finely
- 2 teaspoons garlic, chopped
- 1 teaspoon dried tarragon
- 1 teaspoon dried rosemary
- ½ cup brown sugar
- ½ teaspoon black pepper
- 2 teaspoons Kosher salt
- 1 Tablespoon steak sauce

Makes: 4 servings
Prep Time: 8 - 24 hours
Cook Time: 20 minutes

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Directions:

1. In large mixing bowl, combine Stout Beer, vinegar, yellow onions, garlic, tarragon, rosemary, brown sugar and black pepper. Place steaks on flat surface; sprinkle with Kosher salt.
2. Place steaks in resealable plastic bag; pour marinade over steaks. Seal bag and shake until meat is well-coated. Place bag in large dish and refrigerate 8 hours or up to 24 hours, turning bag 3 to 4 times during marinade process.
3. Prepare gas grill. When ready to cook, remove steaks from marinade; place on platter and bring to room temperature. Pour reserved marinade into sauce pan and bring to boil over medium high heat. Boil sauce for 10 minutes. Add steak sauce to marinade.
4. Place steaks on grill and cook, turning, until done throughout, about 5 – 7 minutes. Baste steaks while cooking with marinade sauce.

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Recipe courtesy of the National Beer Wholesalers Association.

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