



Beer and Brown Sugar Steak Marinade

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

I concocted this marinade on a lark and it turned out great The flavors complement and do not overwhelm the natural taste of beef

Ingredients

— - 2 (16 ounce) beef sirloin steaks - ¼ cup dark beer - 2 tablespoons teriyaki sauce - 2 tablespoons brown sugar - ½ teaspoon seasoned salt - ½ teaspoon black pepper - ½ teaspoon garlic powder

Instructions

1. Preheat grill for high heat. Use a fork to poke holes all over the surface of the steaks
2. and place steaks in a large baking dish. In a bowl
3. mix together beer
4. teriyaki sauce
5. and brown sugar. Pour sauce over steaks
6. and let sit about 5 minutes. Sprinkle with 1/2 the seasoned salt
7. pepper
8. and garlic powder; set aside for 10 minutes. Turn steaks over
9. sprinkle with remaining seasoned salt
10. pepper
11. and garlic powder
12. and continue marinating for 10 more minutes. Remove steaks from marinade. Pour marinade into a small saucepan
13. bring to a boil
14. and cook for several minutes. Lightly oil the grill grate. Grill steaks for 7 minutes per side
15. or to desired doneness. During the last few minutes of grilling
16. baste steaks with boiled marinade to enhance the flavor and ensure juiciness.