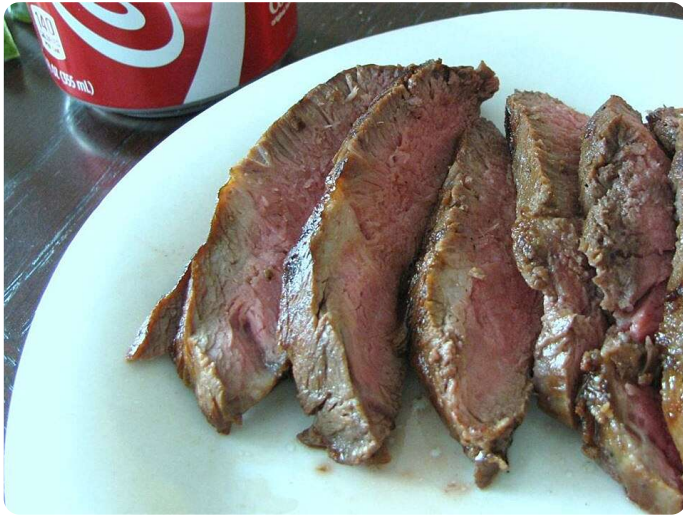




Cola Marinated Sirloin Steak

Oscar · 29/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 20 mins

Description

This simple sirloin steak marinade uses cola and other ingredients commonly found in your pantry and refrigerator. If desired, heat remaining marinade to a boil and drizzle over the steak when done or use it as a dipping sauce.

Ingredients

- 1 cup cola-flavored carbonated beverage - ½ cup soy sauce - 2 tablespoons Dijon mustard - 1 tablespoon prepared horseradish (Optional) - 2 cloves garlic
- minced - 1 teaspoon ground black pepper - 2 pounds sirloin steak

Instructions

1. Whisk together cola
2. soy sauce
3. Dijon mustard
4. horseradish
5. garlic
6. and black pepper in a medium bowl until marinade is well combined; pour into a resealable plastic bag. Add steak and coat with marinade. Squeeze out excess air
7. seal the bag
8. and marinate in the refrigerator for 24 hours. Preheat the grill to 400 degrees F (200 degrees C). Remove steak from the bag and discard marinade. Cook steak on the preheated grill to desired doneness
9. about 5 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C) for medium doneness. Editor's Note: The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.