

Butcher Block Talk



Paul's Supermarket
A Fresh Experience!

Sirloin Steak with Garlic Butter



Rated: ★★★★★

Submitted By: Solana

Photo By: CookinBug

Prep Time: 20 Minutes

Cook Time: 10 Minutes

Ready In: 30 Minutes

Servings: 8

"What's better than a sirloin steak cooked to perfection on the grill? A sirloin steak cooked to perfection on the grill and then brushed with this yummy butter sauce laced with lots of garlic!"

INGREDIENTS:

1/2 cup butter

2 teaspoons garlic powder

4 cloves garlic, minced

4 pounds beef top sirloin steaks

salt and pepper to taste

DIRECTIONS:

1. Preheat an outdoor grill for high heat.
2. In a small saucepan, melt butter over medium-low heat with garlic powder and minced garlic. Set aside.
3. Sprinkle both sides of each steak with salt and pepper.
4. Grill steaks 4 to 5 minutes per side, or to desired doneness. When done, transfer to warmed plates. Brush tops liberally with garlic butter, and allow to rest for 2 to 3 minutes before serving.