

# Pepper Sirloin Steak



PREPARATION TIME  
**10 minutes**



COOKING TIME  
**15 minutes**



PERFECT PARTNER  
**grilled vegetables**



When shopping for meat, there's no better value than buying in bulk—you can save up to 20 percent. Planning ahead and maximizing your freezer space are the keys to success.

## SHOPPING LIST

- sirloin steak • fresh parsley

## ON HAND

- butter • pepper • onion
- dry mustard
- Worcestershire sauce

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## INGREDIENTS

- 1 (2½-pound) sirloin steak, 1½ inches thick
- ½ cup butter or margarine
- ¼ cup chopped fresh parsley or 4 teaspoons dried parsley
- ¼ cup minced onion
- 2 tablespoons Worcestershire sauce
- 1 teaspoon freshly ground pepper
- ½ teaspoon dry mustard

SERVES 6

**COOK'N**  
*Express*

- It's easy to please individual tastes by grilling or broiling steaks "to-order." Cut steak into serving-size portions before cooking. Smaller pieces mean quicker cooking, too!
- A clean grill rack will help prevent meat from sticking during cooking. Just firmly rub a wire brush over the rack after the grill has been sufficiently heated.

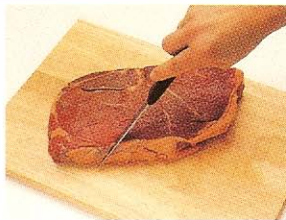
## Make Ahead

Leftover steak will keep, well wrapped in the refrigerator, for up to 2 days. Slice and serve alongside eggs or make a hearty last-minute salad for a weeknight supper.

## VARIATION

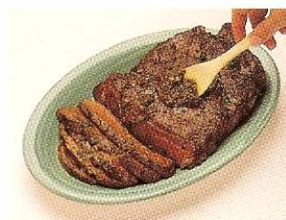
*Sprinkle fresh herbs on hot coals while grilling to enhance the flavor of the meat.*

**1** Lightly score edges of steak at 1-inch intervals. Preheat grill or broiler.



**2** Combine butter, parsley, onion, Worcestershire sauce, pepper and mustard in a small saucepan. Heat, stirring continually, over low heat, until butter melts. Reserve ¼ of the mixture.

**3** Place steak on grill or broiler pan. Brush steak with butter mixture. Cook, basting frequently with butter mixture, about 6 minutes per side for medium.



**4** Place steak on a serving platter. Cut thin slices across the grain. Drizzle reserved butter mixture over steak.