

Sirloin with Smoky Beer Sauce



PREPARATION TIME
20 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
onion rings



To save on charcoal, the instant you remove the steaks from the grill, replace the cover and close all the vents. This puts out the fire quickly and will leave you with more charcoal for your next barbecue.

SHOPPING LIST

- chili sauce • sirloin
- hot pepper sauce • soy sauce
- liquid smoke flavoring • beer
- green onion

ON HAND

- oil • mustard • garlic

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INGREDIENTS

- 1 (12-ounce) can beer or 1/2 cup apple juice plus 1/2 cup water
- 1/2 cup chili sauce
- 1/4 cup vegetable oil
- 2 tablespoons soy sauce
- 1 tablespoon prepared mustard
- 1/2 teaspoon hot pepper sauce
- 1/8 teaspoon liquid smoke flavoring
- 1 green onion, coarsely chopped
- 2 cloves garlic, crushed
- 1 (3-pound) sirloin steak, about 1 1/2 inches thick

SERVES 6

COOK'IN
Express

• A cylindrical chimney starts a charcoal fire quickly—and burns hotter—so your barbecue is ready sooner. Look for one at a hardware store or a large supermarket.

Make Ahead

You can prepare the sauce in step 1 up to 24 hours ahead. Refrigerate until ready to use.

♦ VARIATION

Ketchup makes a tasty alternative to the chili sauce in this recipe.

1 Mix beer, chili sauce, oil, soy sauce, mustard, pepper sauce, liquid smoke, green onion and garlic in a saucepan. Bring to a boil; reduce heat. Simmer for about 20 minutes; reserve 1 cup sauce.



2 Heat grill or broiler to medium. Grease grill rack or broiler pan. Place steak on grill rack or broiler pan; brush with sauce.



3 Grill steak for 15 minutes on 1 side, basting frequently with sauce. Turn; grill or broil for 10 minutes longer, basting frequently with sauce, or until desired doneness.



4 Cut steak into serving portions. Serve with reserved sauce.

