

Western-Style Broiled Steak



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
baked potatoes



Fresh ginger is too costly to allow any waste. Since it dries out quickly in the refrigerator, store it in the freezer for up to 2 months. No need to thaw—just peel and grate as needed.

SHOPPING LIST

- sirloin • fresh ginger
- crushed black peppercorns

ON HAND

- oil • seasoned salt • butter
- garlic powder • dry mustard
- Worcestershire sauce • paprika

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INGREDIENTS

- 1 (2-pound) sirloin, 1½ inches thick
- ¼ cup vegetable oil
- 1 tablespoon minced fresh ginger, divided
- 1 teaspoon crushed black peppercorns, divided
- ½ teaspoon seasoned salt, divided
- ½ teaspoon garlic powder, divided
- 5 tablespoons butter, softened
- 1¼ teaspoons dry mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon paprika

SERVES **4**

COOKIN'
Xpress

• Crush peppercorns quickly and neatly. Fold peppercorns in a paper towel, then crush with a meat mallet, rolling pin or heavy skillet.

Make Ahead

Rub ½ teaspoon lemon juice into the steak before refrigerating to improve the tenderness and flavor. Prepare steak up to 4 days before using.

♦ VARIATION

For a spicier butter, add ¼ teaspoon hot pepper sauce.

1 Cut steak into serving pieces. Rub oil over both sides of steak. Let steak stand at room temperature for 10 minutes. Preheat broiler.



2 Sprinkle half the ginger, peppercorns, seasoned salt and garlic powder over one side of steak. Broil for about 5 minutes.

3 Turn steak; sprinkle remaining ginger, peppercorns, seasoned salt and garlic powder on top. Broil for 5 minutes longer for medium-rare. Remove to a serving platter.



4 Meanwhile, combine butter, dry mustard, Worcestershire sauce and paprika in a small bowl. Spread butter over hot steak.