GRILLED STEAKS WITH MARINATED TOMATOES

YIELD: Serves 6

INGREDIENTS:
- 1/4 cup light beer
- 3 Tbsp. raspberry vinaigrette
- 3 Tbsp. olive oil
- 1 Tbsp. torn fresh basil
- 1 Tbsp. cider vinegar
- 2 tsp. garlic powder
- 2 tsp. coriander seeds, crushed
- 1-1/2 tsp. minced fresh oregano
- 1 tsp. sugar
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 3 large tomatoes, sliced

RUB:
- 2 tsp. Montreal steak seasoning
- 2 tsp. chili powder
- 1 tsp. salt
- 1 tsp. celery seed
- 1 tsp. smoked paprika
- 1/2 tsp. pepper
- 2 beef top sirloin steaks, (1 inch thick and 1 pound each)

PREPARATION:
In a small bowl, whisk the first 11 ingredients until blended. Place tomatoes in a 13x9 inch dish; pour beer mixture over top. Cover and refrigerate at least 1 hour.

Meanwhile, mix rub seasonings; rub over steaks. Grill steaks, covered, over medium heat or broil 4 inches from heat 8-10 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°). Let stand 5 minutes before cutting each steak into thirds.

Place steaks on a platter. Top with tomatoes; drizzle with any remaining beer mixture.

Recipe adapted from tasteofhome.com