



#MakeItGAP

RECIPES

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