

Beer-Marinated Steaks with Peppercorn Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		12 oz top loin (New York strip) steaks
12	ounces	dark beer
1/2	cup	packed dark brown sugar
5	tablespoons	fresh lime juice
3	tablespoons	red onion - minced
6	cloves	garlic - chopped
2	tablespoons	worcestershire sauce
2	tablespoons	whole grain mustard
2	tablespoons	olive oil
1	tablespoon	peeled fresh ginger - minced
1/2	teaspoon	hot pepper sauce

1/2 cup white wine

1 shallot - finely chopped 2 tablespoons four peppercorn mix - coarsely crushed 1 3/4 cups
chicken stock 1 3/4 cups beef stock 1/2 cup whipping cream

Place steaks in single layer in glass baking dish. Whisk beer, sugar, lime, onion, garlic, w-sauce, mustard, oil, ginger and hot pepper sauce in large bowl to blend. Pour marinade over steaks in baking dish. Cover tightly and refrigerate overnight.

Bring white wine, chopped shallot and crushed peppercorns to boil in heavy medium saucepan; simmer until mixture is reduced by half, about 5 minutes. Add chicken stock and beef stock and boil until reduced to 2 cups, about 25 minutes. Add cream and cook until sauce coats a spoon, about 6 minutes.

Prepare BBQ (med-high heat). Remove steaks from marinade and grill to desired doneness about 4 minutes per side for med-rare. Transfer steaks to plates. Meanwhile, bring sauce to simmer. Drizzle over steaks.