

# Grilled New York Strip Steak with Beer and Molasses Steak Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		sauce
1	tablespoon	unsalted butter
1	medium	onion - finely diced
2	cloves	garlic - minced
2	cups	ketchup
1/2	cup	molasses
1/2	cup	apple cider
1/4	cup	sugar
3/4	cup	lager style beer
1	tablespoon	yellow mustard
2	tablespoons	lemon juice
1	tablespoon	worcestershire sauce
1	tablespoon	cayenne pepper
1	tablespoon	paprika
		steak
3		(1 lb and 1/2" thick) prime-aged New York strip steaks
		salt and pepper
2	tablespoons	vegetable oil

For the sauce: In a medium saucepan over medium heat, melt butter. Add onion and garlic and saute for 3 minutes, until softened. Add the rest of the ingredients; bring to a boil, then simmer until sauce is reduced to 2 cups, about 30 minutes.

Preheat grill pan. Season steak with salt and pepper and rub with oil. Grill steak about 3 minutes per side for medium-rare. Let rest 10 minutes and serve with sauce on side.