

Peppered Steaks in Beer and Garlic

Servings : 2

Amount	Measure	Ingredient - Preparation Method
4		sirloin or round steaks (6 oz each)
2	cloves	garlic - crushed
1/2	cup	brown ale or stout
2	tablespoons	dark brown sugar
2	tablespoons	worcestershire sauce
1	tablespoon	corn oil
1	tablespoon	crushed black peppercorns

Place steaks in a dish and add the garlic, beer, sugar, w-sauce and oil. Turn to coat and then marinate 2-3 hours or overnight.

Remove the steaks from the dish and reserve the marinade, Sprinkle peppercorns over steaks and press into surface.

Cook steaks on a hot grill, basting occassionally with the reserved marinade.

Turn steaks once during cooking, and cook 3-6 minutes each side.