

Sirloin Steaks with Bloody Mary Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		sirloin steaks, 8 oz each
		Marinade
2	tablespoons	dark soy sauce
4	tablespoons	balsamic vinegar
2	tablespoons	olive oil
		Bloody Mary Sauce
2 1/4	pounds	very ripe tomatoes - peeled and chopped
		tomato paste - if tomatoes aren't ripe
1/2	cup	chopped onions
2		scallion
1	teaspoon	cilantro - chopped
1	teaspoon	cumin - ground
1	teaspoon	salt
1	tablespoon	fresh lime juice
1/2	cup	beef consomme
1/4	cup	vodka
1	tablespoon	worcestershire sauce

Lay the steaks in a shallow dish. Mix the marinade ingredients together, pour over steaks and let marinate in the refrigerator at least 2 hours, turning once or twice.

Place all the sauce ingredients in a food processor and blend to a fairly smooth texture. Add a little paste if the tomatoes aren't ripe. Put in a saucepan, bring to a boil and simmer for 5 minutes.

Remove steaks from dish and discard marinade. Cook for 3-6 minutes per side. Serve with sauce.