

Sirloin with Piquillo Peppers and Capers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	teaspoons	sweet paprika
1	teaspoon	dark brown sugar
		kosher salt and black pepper
1 1/2	pounds	sirloin steak (1.25" thick)
1/4	cup	extra virgin olive oil
3	cloves	garlic - thinly sliced
2	medium	shallot - thinly sliced
1	tablespoon	drained capers
1	teaspoon	fresh sage - chopped
8		piquillo peppers - seeded and chopped
1	teaspoon	dijon mustard
1/2	teaspoon	Worcestershire sauce

In a bowl, mix the paprika, brown sugar, 2 teaspoons of kosher salt, and 1 teaspoon of pepper. Pat mixture all over meat.

In a small skillet, heat the olive oil over moderate heat. Add the garlic, shallot, and capers and cook until softened, about 3 minutes. Stir in the sage and cook for 1 minute. Add the piquillos, mustard and worcestershire sauce; simmer over moderate heat for 15 minutes; stirring occasionally.

Grill the steak to medium rare. Let rest for 5 minutes, then slice and serve with sauce.