

Grillin' Gone **WIID**

Beer Steak

Prep Time: 10 Minutes
Cook Time: 10 Minutes

Ready In: 2 Hours 20 Minutes
Servings: 4

"Start with great steaks and you 're half-way there. The rest of the process is easy. Sprinkle the steaks with salt and lemon pepper, pressing the mixture gently into the meat. Pour on your favorite beer and let sit in the refrigerator for an hour or two before grilling."

INGREDIENTS:

4 (1/2 pound) rib-eye steaks, or steak
of choice
2 tablespoons sea salt

2 tablespoons lemon pepper
2 (12 fluid ounce) cans or bottles beer
of choice

DIRECTIONS:

1. Place the steaks in a large, shallow container with a lid. Season each side of the steaks with the salt and lemon pepper. Gently pour the beer over the steaks (making sure the seasoning doesn't wash off). Cover, and refrigerate for 1 to 2 hours.
2. Preheat grill for high heat.
3. Lightly oil grill grate. Place steaks on grill, and discard beer marinade. Cook for 5 minutes per side, or to desired doneness.

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