

Starters, Sides, and Complements

Beer Steak Marinade

** Gluten-Free*

This recipe provides enough marinade for a 1 lb. sirloin. Beer works as a great tenderizer.

You'll Need

- 1/8 cup soy sauce
- 1 cup dark beer
- 2 tablespoons brown sugar
- 2 teaspoons molasses
- 1 tablespoon fresh grated ginger
- 1/4 teaspoon cayenne



Directions

- Combine marinade ingredients in shallow bowl and add sirloin. Cover and refrigerate for at least 1 hour or up to 24 hours.

Play with Your Food

- Use a teaspoon of powdered ginger if fresh is not available.