



Your one-stop **Canuck Shop!**



BEER MARINATED STEAK

1 cup tomato juice
1 cup stout-style beer
½ cup **Heinz 57 Sauce**
1 tbsp Worcestershire sauce
2 cloves garlic, minced
1kg sirloin steak, or other steaks
1 tsp fresh ground pepper
½ tsp salt
½ cup barbecue sauce

STIR tomato juice with beer, 57 Sauce, Worcestershire and garlic. Pour over steaks and marinate for at least 1 hour or overnight. Preheat grill to medium-high.

REMOVE steaks from marinade. Sprinkle with salt and pepper and set on grill. Cook, turning once, for 8 to 10 minutes. Brush steaks with BBQ sauce just before removing from grill. Makes 4 servings.

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