

**Grilled Lake Geneva Sirloin Steak**

With Merlot Marinade

Serves 8

Ingredients:

8 Prime LG Sirloin Steaks, 7 oz. each

¼ cup Extra Virgin olive oil

2 cloves garlic, minced

2 Tbsps. chopped fresh parsley

1 Tbsp. chopped fresh rosemary

¼ cup chopped fresh chives

1 cup Merlot

1 Tbsp. dry mustard powder

Chef John’s Signature Seasoning, to taste

1 Tbsp Extra Virgin olive oil

Marinade:

1. Place the steaks inside of a large bag.
2. In a small bowl, stir together the olive oil, garlic, parsley, rosemary, chives, Merlot, Chef John’s Signature Seasoning and mustard powder. Pour over the steak and coat all steaks.
3. Marinate in the refrigerator.
4. Rotate steaks in marinade every 10 minutes.

Preparation:

1. Heat grill over medium-high heat.
2. Pat steaks dry with paper towel. Season with Chef John’s Signature Seasoning and Extra Virgin Olive oil.
3. Grill the steaks for 2 minutes, rotate and grill 2 minutes on the same side, turn steaks over and repeat grilling process until to your desired degree of doneness. Discard the marinade.
4. These steaks taste best at medium rare. Allow them to rest for about 15 minutes before serving.
5. Slice each steak on the bias into 4 slices.