

Pepper Sirloin Steak

INGREDIENTS

- 1 (2½-pound) sirloin steak, 1½ inches thick
- ½ cup butter or margarine
- ¼ cup chopped fresh parsley or 4 teaspoons dried parsley
- ¼ cup minced onion
- 2 tablespoons Worcestershire sauce
- 1 teaspoon freshly ground pepper
- ½ teaspoon dry mustard

SERVES 6



- It's easy to please individual tastes by grilling or broiling steaks "to-order." Cut steak into serving-size portions before cooking. Smaller pieces mean quicker cooking, too!

- A clean grill rack will help prevent meat from sticking during cooking. Just firmly rub a wire brush over the rack after the grill has been sufficiently heated.

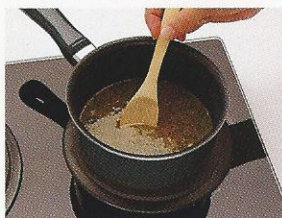
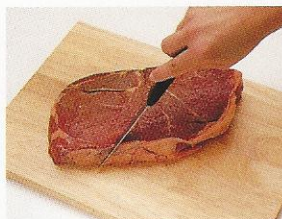
Make Ahead

Leftover steak will keep, well wrapped in the refrigerator, for up to 2 days. Slice and serve alongside eggs or make a hearty last-minute salad for a weeknight supper.

VARIATION

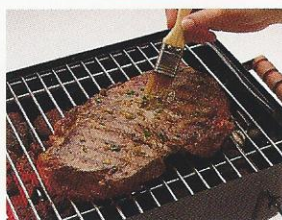
Sprinkle fresh herbs on hot coals while grilling to enhance the flavor of the meat.

- 1** Lightly score edges of steak at 1-inch intervals. Preheat grill or broiler.



- 2** Combine butter, parsley, onion, Worcestershire sauce, pepper and mustard in a small saucepan. Heat, stirring continually, over low heat, until butter melts. Reserve ¼ of the mixture.

- 3** Place steak on grill or broiler pan. Brush steak with butter mixture. Cook, basting frequently with butter mixture, about 6 minutes per side for medium.



- 4** Place steak on a serving platter. Cut thin slices across the grain. Drizzle reserved butter mixture over steak.