

Sirloin Steak with Garlic Butter

Here are my tips and tricks – I promise though – it's so easy! And that melted garlic butter on top is to die for!!!!

Sometimes that sear is just perfect but the inside is nowhere to be cooked. So by the time the inside is cooked, your crusty exterior is basically, well, dead at this point.

So here it is – that juicy, crisp steak cooked just the way you want it, topped with a garlic compound butter that is off the hook.

Really.

You can put that butter on anything and everything – dinner rolls, toast, chicken or seafood. You name it. You can also prep the butter ahead of time and freeze as needed.

I mean, you never know if there's going to be a butter shortage so let's just play it on the safe side.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredient

1/2 cup butter
2 teaspoons garlic powder
4 cloves garlic, minced
4 pounds beef top sirloin steaks
salt and pepper to taste

Directions

Preheat an outdoor grill for high heat.
In a small saucepan, melt butter over medium-low heat with garlic powder and minced garlic. Set aside.
Sprinkle both sides of each steak with salt and pepper.
Grill steaks 4 to 5 minutes per side, or to desired doneness.
When done, transfer to warmed plates. Brush tops liberally with garlic butter, and allow to rest for 2 to 3 minutes before serving.
Source : allrecipes.com