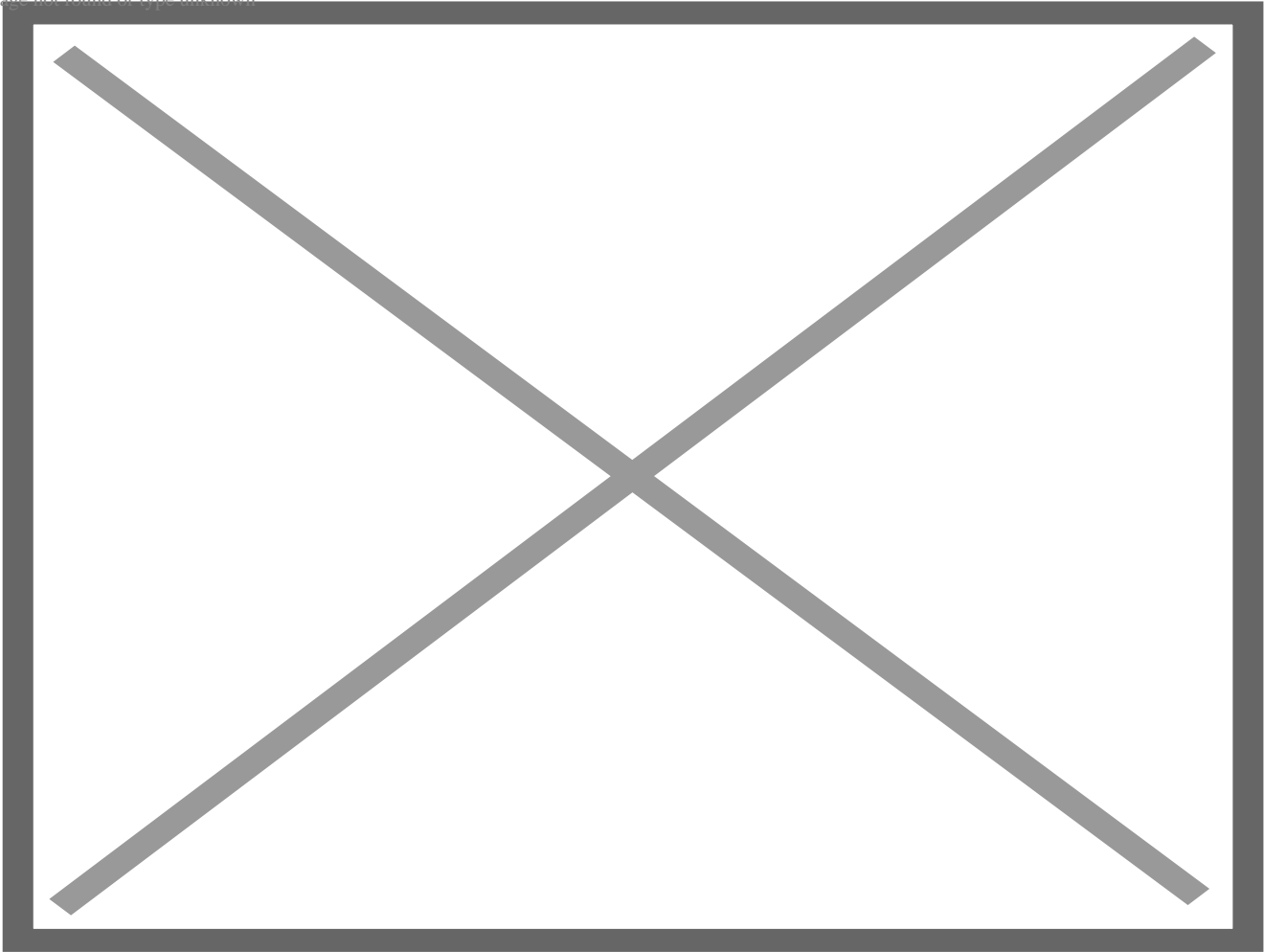


Sirloin Steak with Garlic Butter

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This sirloin steak recipe is served with very garlicky butter that makes this steak melt-in-your-mouth wonderful! Joe has never tasted any other steak that came even close to this recipe. If you are having steak, don't skimp on flavor to save a few calories.

Serving
Size: 8

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[Joe's Sirloin Steak](#)

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Ingredients

- ½ cup butter
- 4 cloves garlic, minced
- 2 teaspoons garlic powder
- 4 pounds beef top sirloin, cut into 1 1/2 inch steaks
- salt and pepper to taste

Instructions

- Gather all ingredients
- Melt butter in a saucepan over medium heat
- Stir in minced garlic and garlic powder
- Season both sides of steaks with salt and pepper
- Place steaks on a preheated grill or skillet. The internal temperature should read 140 degrees Fahrenheit for medium-rare.
- Transfer steaks to a plate and let rest for 5 minutes
- Serve and Enjoy

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