

Sirloin Steak with Garlic Butter





Instructions

1. Gather all ingredients. Preheat an outdoor grill for high heat and lightly oil the grate.
2. Melt butter in a small saucepan over medium-low heat.
3. Stir in minced garlic and garlic powder. Set aside.
4. Season both sides of each steak with salt and pepper.
5. Place steaks on preheated grill and cook 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F for medium doneness.
6. Transfer steaks to warmed plates; brush the tops liberally with garlic butter and allow to rest for 2 to 3 minutes.
7. Serve and Enjoy!

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