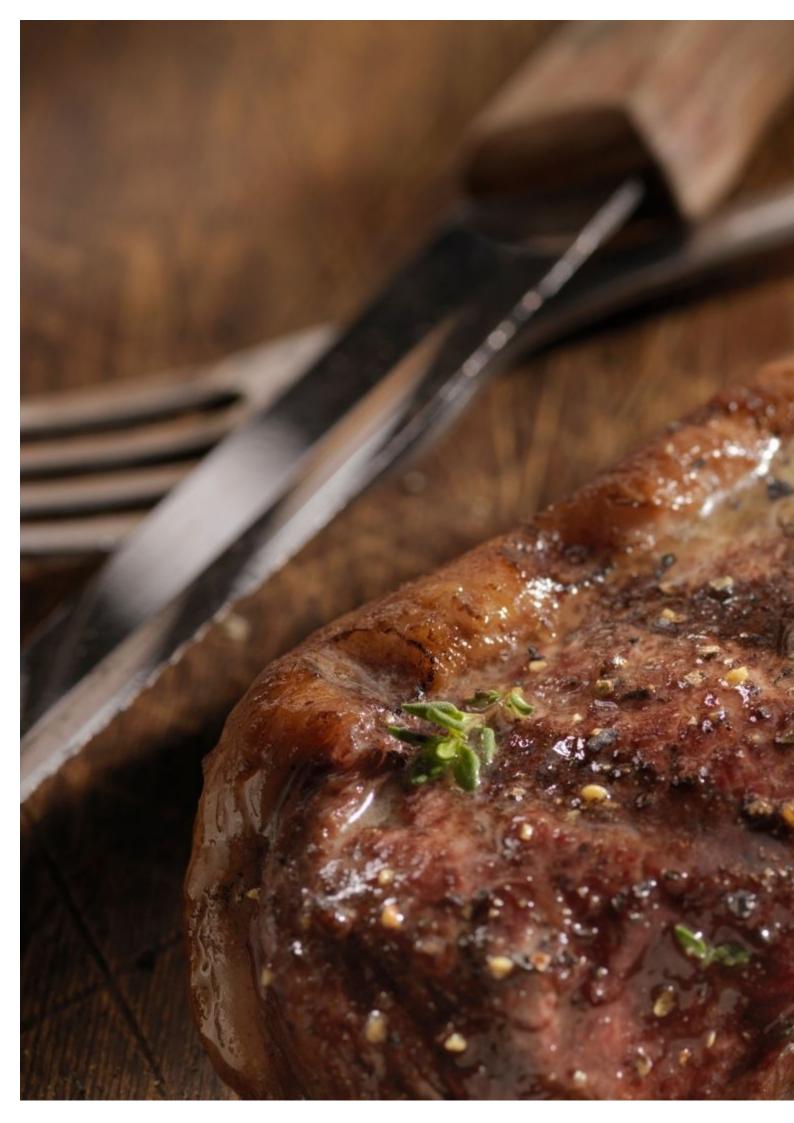
Sirloin Steak with Garlic Butter





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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