

**PIRATE STEAK Recipe**

Ingredients

- 1 3 lb. sirloin steak
- 1 1/2 to 2 inches thick

**\*\*\*SAUCE\*\*\***

- 1 cn Beer (12 oz)
- 1/2 c Chili sauce
- 1/4 c Salad oil
- 2 T Soy sauce
- 1/2 c Coarsely chopped onion
- 2 Cloves garlic, crushed
- 1 t Salt
- 1/2 t Pepper
- 1 T Dijon mustard
- 1/2 t Tabasco
- 1/8 t Liquid smoke

Instructions

Mix all ingredients except steak, salt and pepper.

Simmer 30 minutes. Brush meat with sauce. Place steak on grill 4 inches from medium coals. Cook 15 minutes on each side, basting frequently with sauce. Season with salt and pepper right before serving. Serve with remaining sauce.

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