

## *Red Wine-Herb Marinated Beef Steak*

### **Ingredients:**

2 Certified Angus Beef Sirloin Tip London  
Broil, cut 1" thick

### **Marinade:**

1/4 C. Red Wine Vinegar  
1/4 C. Water  
2 Tbsp. Olive Oil  
2 Cloves of Garlic  
1 Tbsp. Chopped Fresh Thyme,  
or 1 tsp. Dried and Crushed  
1/2 tsp. Crushed Red Pepper

### **Preparation:**

Combine marinade ingredients in a small bowl. Place beef steak and marinade in a food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally. Heat a large non-stick skillet over medium heat until hot. Remove steaks from marinade; discard marinade. Place steaks in skillet; cook 16-17 minutes for medium-rare doneness, turning twice. (Do not overcook). Carve steaks into thin slices to serve.

Makes 4 Servings

