

Thai Beef Grill

Ingredients:

- 2 Boneless Certified Angus Beef Top Sirloin Steak, cut 1" thick
- 1 Large Vidalia (or other sweet) Onion, sliced 1/2" thick
- 3 Tbsp. Light Teriyaki Sauce

Peanut Sauce:

- 2 Tbsp. Light Teriyaki Sauce
- 2 Tbsp. Water
- 2 Tbsp. Creamy Peanut Butter
- 1/8 - 1/4 tsp. Crushed Red Pepper

Preparation:

Brush beef steaks and onion with teriyaki sauce. Place on grid over medium, ash-covered coals. Grill strip steaks, uncovered, 15 - 18 min. (Sirloin steak 17 - 21 min.) for medium rare to medium doneness, turning occasionally. Grill onion 15 - 20 min. or until tender, turning occasionally. Using fork, gradually stir 2 Tbsp. teriyaki sauce and 2 Tbsp. water into the peanut butter in a small bowl until smooth; stir in red pepper. Carve steaks. Serve with onion and peanut sauce.

Makes 4 Servings.

