

RON'S FAVORITE TOP SIRLOIN STEAKS

F MEDIUM

Last Modified: 06/11/2020

PREP: 3+ Hrs
COOK: 20 Min
STOVETOP OR GRILLED

BEEF

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	2+'' Thick	Top Sirloin Steaks (Prime or Choice Grade)	
1 +/-	Pinches	Freshly Cracked Black Pepper	
1 +/-	Pinches	Kosher Salt	To Taste
1	Recipe	Garlic Butter Sauce (Below)	
OR			
1	Recipe:	Sauce - Brandy Steak Sauce (Au-Poivre)	
OR			
1	Recipe:	Sauce - Cognac Steak Sauce (Au-Poivre)	

STEAK MARINADE			
2	Tbsp	Brandy (E&J VSOP Reserve)	
1/4	Cup	Olive Oil (High Quality)	
2	Tbsp	Worcestershire Sauce (Lea & Perrins)	
2	Tbsp	Mushroom Soy Sauce (Healthy Boy)	
2	Tbsp	Aged Balsamic Vinegar (High Quality)	
2	Tbsp	Dried Parsley	
3	Tbsp	Dried Rosemary	
1 1/2	Tsp	Ground Black Pepper	
1/2	Tsp	Dried Thyme	

GARLIC BUTTER SAUCE			
1/2	Cup	Salted Butter	
2	Tsp	Garlic Powder (NOT Salt)	
1	Tbsp	Fresh Garlic	Microplaned

BRANDY FLAMED PEPPERCORN SAUCE			
3	Tbsp	Fresh Cracked Black Peppercorns	
1	Tbsp	Lemon Pepper Seasoning	
1	Tsp	Kosher Salt	
2	Cloves	Fresh Garlic	Microplaned
1/2	Cup	Dry Red Wine (Pinot Noir)	
3+/-	Tbsp	Brandy (E&J VSOP Reserve)	
1/4	Cup	Green Onion (Greens)	Chopped
1	Medium	Shallot	Fine Chop
1/2	Cup	Heavy Cream	
1	Tsp	Granulated Sugar	

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PREPARATION	
FACTOID	This assumes two very thick 1 to 1 1/2 inch thick Prime or Choice Top Sirloin Steaks. Top Sirloin Steaks come from the Sirloin, which is the area situated right behind the loin and in front of the round on a cow. Top Sirloin Steaks are great for quick-cooking methods like pan-searing and grilling since they're nicely marbled and full of flavor.
DRY AGEING BEEF	Pat the Steaks dry with paper towels and place them on a wire rack in a shallow pan with a paper towel in the bottom to catch any drippings (change the drippings towel DAILY). Set it uncovered in the bottom (coldest) shelf of a refrigerator for a minimum of 1 day and a maximum of 3 days. Just prior to grilling or marinating, thinly shave off any pieces of exterior meat that have become completely dehydrated (REALLY funky looking) before cooking. Odds are you will not have to trim it at all.
TOOLS	<ol style="list-style-type: none"> 1) Large Cast Iron Ribbed Griddle OR Large Cast Iron Ribbed Skillet With Sides 2) Instant Read Thermometer 3) Aluminum Half Sheet Pan & Wire Rack 4) Large Zip Lock Bag 5) Small Sauce Pan with Lid 6) Microplane 7) Long Handled Lighter
PREP	GRILLED 1) Microplane the Fresh Garlic and set it aside.
PREP	FLAMED 1) Microplane the Fresh Garlic and set it aside. 2) Chop the Green Onion Greens and set them aside. 3) Finely chop the Shallot and add it on top of the Green Onions.
GRILLED BUTTER SAUCE VERSION	
1	3 Hours Before: In a zip Lock bag large enough to hold all of the Steaks, add in all of the Steak Marinade ingredients. seal and squeeze / shake the bag until the ingredients are WELL mixed. Pat the steaks dry with paper towels, add them into the bag and seal. Squeeze each Steak so the marinade coats all sides. Set the bag in a bowl and allow it to set for 1/2 hour. Again, squeeze each Steak and keep repeating the process every half hour until the Steaks have reached room temperature.
2	Remove the Steaks from the Marinade and pat them dry with paper towels, Generously Salt & Pepper each steak on all sides and set them on a wire rack for 1/2 hour.
3	Pre-heat your grill (charcoal, propane, pellet, etc.) to as HOT as you can possibly get it. Clean the grates with a paper towel dipped in vegetable oil and wait until the flames subside.
4	Grill the Steaks for 3 to 6 minutes on each side until the desired doneness is reached (The internal temperature in the thickest part reaches 125 degrees for medium-rare). Rotating the Steaks 45 degrees once on each side to create those desirable X grill marks. While the Steaks are grilling, make the Garlic Butter Sauce.
SERVE	Arrange the Steaks attractively on a serving platter (prettiest side up). Spoon the Butter Sauce over the top of each Steak and serve while hot.
GARLIC BUTTER SAUCE	
1	In a small saucepan over medium low heat, melt the Butter until the moisture cooks off and the white butterfat floats to the top. Whisk in the Garlic and Garlic Powder, cook for 2 minutes. Turn off the burner, cover the pan & leave it on the burner to stay hot while the Steaks finish cooking.

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BRANDY FLAMED PEPPERCORN VERSION

1	3 Hours Before: In a zip Lock bag large enough to hold all of the Steaks, add in all of the Steak Marinade ingredients. seal and squeeze / shake the bag until the ingredients are WELL mixed. Pat the steaks dry with paper towels, add them into the bag and seal. Squeeze each Steak so the marinade coats all sides. Set the bag in a bowl and allow it to set for 1/2 hour. Again, squeeze each Steak and keep repeating the process every half hour until the Steaks have reached room temperature.
2	Remove the Steaks from the Marinade and pat them dry with paper towels, Generously press the cracked peppercorns into the Steaks, sprinkle them with the Lemon Pepper and Salt. Set them on a wire rack for 1/2 hour.
3	Over your largest stovetop burner, pre-heat your dry grill pan to as HOT as you can possibly get it. Cook the Steaks until they break free from the ridges about 2 to 3 minutes per side, turning once (We are creating X grill marks here).
4	Remove the Steaks and set them aside. Reduce the heat to medium-high. Melt the Butter and stir in the Garlic & Wine, allow the mixture to cook for 1 minute. Add the Steaks back in and fry for 3 to 6 minutes on each side until the desired doneness is reached (The internal temperature in the thickest part reaches 125 degrees for medium-rare).
5	Turn the burner OFF. Move the pan off of the hot burner. Pour the Brandy evenly over the Steaks and light with a long handled lighter. Wait until the flames COMPLETELY subside.
6	Sprinkle the Green Onions and Shallots around each Steak. Circle the Steaks with the Cream. Cook until the Sauce bubbles heavily while constantly shaking (GENTLY) the pan. Remove the Steaks and arrange them on a serving platter (prettiest side up), Whisk in the Sugar until dissolved. Spoon the Sauce over the top of each Steak
SERVE	Serve while hot.