

## Sirloin with Cajun Garlic Grillin' Salt for Steak Burt Kemp

- 4- Sirloin Steaks, 8 oz.
- 1-cup Burt's Italian Beef Marinade
- 2-tbls Worcestershire Sauce
- 1-tbls Burt's Cajun Garlic Grillin' Salt for Steak
- 1-re-sealable bag for marinade



### Burt's Cajun Garlic Grillin' Salt for Steak

- 2-sticks Butter
- 1-tbls Burt's Cajun Seasoning
- 1-tbls minced Garlic

First, tenderize the steaks, then place your Sirloins in the re-sealable bag, along with Burt's Italian Marinade, 2-tbls Worcestershire Sauce, and 1-tbls Burt's Cajun Garlic Grillin' Salt for Steak. Seal and place in the refrigerator for at least 2 hours, Shake and rotate the bag after 1 hour.

Preheat your grill to 650 degrees F. Sprinkle both sides of your sirloins with Burt's Cajun Garlic Grillin' Salt, let sit covered for 5-10 minutes. Place the sirloins on the grill at the 10 o'clock position for 2 ½ minutes. Turn your sirloins to the 2 o'clock position for 2 ½ minutes. When the timer goes off flip your sirloins over and place at the 10 o'clock position for 2 ½ minutes. Turn your sirloins to the 2 o'clock position for 2 ½ minutes. This will create the grill marks and should put your Sirloins around 150 degrees.

In a small saucepan add the butter, Burt's Cajun Seasoning, and the Minced Garlic. Heat until butter melts, set aside but keep warm. When you remove your sirloins from the grill place in a pan and evenly pour your Cajun Butter Sauce over your Sirloins.

Makes: 4  
Serves: 4

3/23/2025