



## Grilled Sirloin Steak with Roadhouse Herb Butter

**Prep: 35 minutes**

**Grill: 15 minutes • Serves: 6**

### Roadhouse Herb Butter

- ½ cup unsalted butter, softened
- 3 garlic cloves, minced
- 4 tablespoons finely chopped fresh basil leaves, chives, dill and/or parsley leaves
- 1 tablespoon Italian salad dressing
- 1 teaspoon Worcestershire sauce
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ¼ teaspoon Tabasco sauce

### Rancher Garlic Steak Seasoning

- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- ½ teaspoon ground cayenne pepper
- ½ teaspoon onion powder

### Steaks

- 6 boneless center-cut top sirloin steaks (6 ounces each)
- 5 teaspoons olive oil

**1.** Prepare Roadhouse Herb Butter: In medium bowl, with mixer at high speed, beat butter 3 to 4 minutes or until light and fluffy. Add remaining ingredients and beat on low speed until well combined.

**2.** Prepare Rancher Garlic Steak Seasoning: In small bowl, combine all ingredients.

**3.** Prepare Steaks: Prepare outdoor grill for direct grilling over medium-high heat. Coat all sides of steaks with oil and seasoning mixture. Place steaks on hot grill rack. Cook 12 to 16 minutes or until internal temperature reaches 145°F for medium-rare, turning once. Serve steaks topped with herb butter.

*Approximate nutritional values per serving:*

*466 Calories, 39g Fat (18g Saturated), 127mg Cholesterol, 756mg Sodium, 3g Carbohydrates, 1g Fiber, 26g Protein*

### Helpful tips:

- > Seasoning can be prepared in larger batches and stored in an airtight container at room temperature for up to 4 months
- > Beef is an excellent source of zinc and vitamin B 12. It is a good source of other B vitamins, iron, selenium and protein.  
Sirloin is one of the leanest cuts of beef.