

Sirloin Steaks with Garlic Butter

Serves 4

1/4 cup butter

1 teaspoon garlic powder

2 cloves garlic, minced

2 pounds beef top sirloin steaks

salt and pepper to taste

Preheat an outdoor grill for high heat.

In a small saucepan, melt butter over medium-low heat with garlic powder and minced garlic. Set aside.

Sprinkle both sides of each steak with salt and pepper.

Grill steaks 4 to 5 minutes per side, or to desired doneness. When done, transfer to warmed plates. Brush tops liberally with garlic butter, and allow to rest for 2 to 3 minutes before serving.