



recipe from the brewery

St. John's Stout and Pepper Steaks

Serves 4

- 2 Tbsp fresh cracked multi-colour pepper
- 2 tsp salt (or to taste)
- 4 Sirloin steaks
- 2 Tbsp olive oil
- ½ c beef stock
- 2 cloves garlic minced
- 1 shallot minced
- 1 c St. John's Stout

Sprinkle both sides of steak with the salt and pepper, pressing on with your fingers. Place in a single layer in a shallow dish.

To make marinade. Combine garlic, shallot and beer. Pour over steaks. Cover. Refrigerate for 1 - 24 hours (the longer the better), turning occasionally. Remove 15 minutes before cooking.

Drain steaks, save marinade. Pat steaks dry. Add olive oil to a heavy based frying pan. Heat over medium-high heat. Cook steaks, 2 at a time, for 4 minutes on each side, or until desired doneness. Transfer to a plate.

Pour marinade into pan. Add beef stock. Bring to a boil. Cook for 5 minutes, stirring, until reduced to sauce consistency or desired consistency is reached.

Pour sauce over steaks. Serve with choice of side.



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