

**Beef, Grill**

---

# **Grilled Sirloin with Chili-Beer Barbecue Sauce**

Taste of Home Simple & Delicious - August 2011

**Servings: 8**

**Preparation Time: 40 minutes**

**Start to Finish Time: 20 minutes**

**Grill Time:**

**1 1/2 cups beer or nonalcoholic beer**  
**1 small onion, chopped**  
**3/4 cup chili sauce**  
**2 tablespoons soy sauce**  
**1 tablespoon brown sugar**  
**2 teaspoons chili powder**  
**2 cloves garlic, minced**  
**1/4 teaspoon cayenne pepper**  
**1/4 teaspoon ground mustard**  
**1/8 teaspoon ground cumin**  
**2 1-1/2 pound beef top sirloin steaks**  
**1/2 teaspoon salt**  
**1/2 teaspoon pepper**

In a small saucepan, combine the beer, onion, chili sauce, soy sauce, brown sugar, chili powder, cloves, cayenne, mustard and cumin. Bring to a boil.

Reduce heat and simmer, uncovered, for 25 to 30 minutes or until thickened. Set aside 3/4 of a cup and keep warm.

Sprinkle the steaks with salt and pepper.

Grill the steaks, covered, over medium heat (or broil four inches from the heat) for 9 to 13 minutes on each side or until the meat reaches the desired doneness ( a meat thermometer should read 145 degrees - medium rare, 160 degrees - medium, 170 degrees - well-done), basting occasionally with the remaining sauce.

Slice the meat and serve with the reserved sauce.

---

Per Serving (excluding unknown items): 20 Calories; trace Fat (6.7% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 403mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.