

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

4- Sirloin Steaks, 8 oz. each tenderized  
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 the Sirloins in a re-sealable bag or container along with Burt's Italian Marinade, 2-tbls Worcestershire Sauce, and 1-tbls Burt's Cajun Garlic Grillin' Salt. 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 the 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 the sirloins to the 2 o'clock position for 2 ½ minutes. When the timer goes off flip the sirloins over and place at the 10 o'clock position for 2 ½ minutes. Turn the sirloins to the 2 o'clock position for 2 ½ minutes. This will create grill marks and should put the Sirloins around 145°-150°.

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

Notes: Sometimes we like to add mushrooms to the Cajun Butter Sauce.

Makes: 4  
Serves: 4

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