



**Mouthwatering flavor that can't be beat**  
– choose the *Certified Angus Beef*<sup>®</sup> brand.

## Herb Marinated Top Sirloin Steak

Serves 4



### Ingredients

- 1 pound boneless *Certified Angus Beef*<sup>®</sup> top sirloin steak, or top sirloin cap, cut 1-inch thick
- 1 teaspoon dry mustard
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1 cup beef broth
- 2 tablespoons red wine vinegar
- 2 teaspoons vegetable oil
- 1 tablespoon Lea & Perrins<sup>®</sup> Worcestershire Sauce
- Salt and pepper to taste

### Instructions

1. To prepare marinade, combine dry mustard, marjoram, oregano and basil. Slowly add broth, stirring to avoid lumping. Add vinegar, oil and Worcestershire sauce.
2. Place top sirloin steaks in zipper-locking bag; pour marinade over steaks. Marinate for 2 to 3 hours, turning about every 45 minutes.
3. Remove steaks from marinade; discard marinade. Grill steaks to desired doneness.