



## Crash Course: Bottom Sirloin

Serves: 2-4

*"The bottom sirloin, it's like the fellow shopper you see in the grocery store week after week, you shop at the same time, day etc. You recognize each other, give a nod and keep on walking. You figure he is a decent fella, but you just aren't familiar enough to say hello! Well let me break the ice and introduce you to the steak you have been too shy to say hello too. The bottom sirloin is not a well-known cut and to be honest needs to have some extra care put forth, but with this marinade and cooking it to a max 135 degrees makes this steak certainly palatable and enjoyable at a fraction of a cost of your "big hitters"." - Chef Luke*



**Tools:** Blender

### Ingredients:

2 lbs bottom sirloin  
½ cup olive oil  
1/3 cup soy sauce  
1/3 cup fresh lemon juice  
¼ cup Worcestershire sauce  
3 T dried basil  
1 ½ T garlic powder  
1 t ground white pepper

Add-Ins:  
1 ½ T dried parsley  
1 t minced garlic  
¼ t hot sauce

### Directions:

1. Add all ingredients to the blender and blend on high for 30 seconds
2. Add the marinade and steaks to a zip top bag and let marinate for a minimum of 8 hours up to 24.
3. Cook to desired temperature and rest, (I prefer grilling at a high heat).  
Be warned that this steak does not have the forgiving fats that other well known cuts have!

### Chef Tip:

Go ahead and pound the steak with a meat mallet to break down some of the tissue and let the marinade work deeper.

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