

CopyCat Applebee's House Sirloin Steak

Ingredients

$\frac{3}{4}$ lb sirloin steak

2 tbsp unsalted butter, softened

1 tsp fresh parsley, minced

For Marinade:

2 tbsp Worcestershire Sauce

$\frac{1}{4}$ tbsp Soy Sauce, preferably sodium-reduced

$\frac{1}{8}$ tsp cayenne pepper

$\frac{1}{8}$ tsp onion powder

$\frac{1}{2}$ tsp garlic, minced

$\frac{1}{8}$ tsp salt

$\frac{1}{8}$ tsp black pepper

Directions

Marinate sirloin steak a day before cooking. To make the marinade: In a medium-sized mixing bowl, whisk in Worcestershire sauce, soy sauce, garlic, cayenne pepper, onion powder, and salt and black pepper.

Pour content into a large ziplock bag along with sirloin steak. Let it marinate in the fridge for 12 to 24 hours. The longer the sirloin steak marinates, the more flavorful it will become.

Preheat pan to high heat. Add in butter before steak. Grill steak on high burner for 5 minutes on each side. Use tongs to flip the steak while grilling.

Lower heat burner to a medium. Grill steak for another 4 minutes on each side or until desired degree of doneness is achieved.

Slice and transfer to platter. Garnish with parsley to add color to dish.

Serve and enjoy!