

# CopyCat Outback Steakhouse Marinade

## Ingredients

1 cup good quality ale  
2 teaspoons light brown sugar  
1/2 teaspoon seasoned salt  
1/4 teaspoon ground black pepper

## Directions

Marinate your desired cut of steak (great for Ribeye or New York Strip) in the ale in a zip-top bag or plastic container for one hour in the refrigerator. Do not marinate overnight.

Combine the brown sugar, salt, and pepper in a small bowl until well blended.

Remove the steak from the marinade and rub the brown sugar mixture on both sides. Place on waxed paper and return to refrigerator for 30-60 minutes.

To Cook: Heat a cast iron skillet, grill pan, or outdoor grill to medium high heat (greasing as needed).

Cook steak to desired doneness. Serve immediately with side dishes of your choice.