

# CopyCat Texas Roadhouse Steak

## Ingredients

2 lbs Sirloin Steak  
1 Tbsp Brown Sugar  
1 Tbsp Salt  
2 tsp Black Pepper  
1 tsp Paprika  
1 tsp Chili Powder  
1/2 tsp Garlic Powder  
1/2 tsp Onion Powder  
1/2 tsp Garlic Salt  
1/2 tsp Tumeric  
1/2 tsp Cornstarch

## Directions

Stir together all the ingredients in a mixing bowl to thoroughly combine.

Rub approximately 1 Tbsp of the seasoning mixture on each steak (front and back). Generously apply the seasoning. It may be more or less than 1 Tbsp depending on the size of your steak.

Let the steak sit with the seasoning on it for at least 30 minutes at room temperature.

Preheat a grill to 400 degrees F.

Spray the grill gates with oil or wipe them with oil.

Place steaks on a hot grill and cook for 3 to 5 minutes depending on how you like your steak cooked.

Flip the steak over and grill for an additional 3 to 5 minutes depending on how you like your steak cooked.

Remove from the grill and allow to rest a minimum of 5 minutes before cutting or serving.