

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.