



Iowa Sirloin Steaks with Whipped Brown Butter

GF
option

INGREDIENTS

8 tbsp Hy-Vee unsalted butter
4 clove(s) garlic, minced
1 ½ tsp Italian parsley, finely chopped
2 tsp kosher salt, divided
1 tsp fresh sage, finely chopped; plus additional for garnish
1 tsp fresh rosemary, finely chopped; plus additional for garnish
1 tsp Hy-Vee ground black pepper, divided
4 (8-to-10-oz. each) Hy-Vee Angus Reserve beef boneless top of Iowa sirloin steaks, 1-inch-thick
Fresh thyme, for garnish

PREPARATION

- 1** Preheat charcoal or gas grill for direct cooking over medium-high heat (375°).
- 2** Melt 2 tablespoons butter in small skillet over low heat. Stir in garlic. Cook 2 to 3 minutes or until butter begins to brown. Transfer to medium bowl.
- 3** Thinly slice remaining 6 tablespoons butter. Add sliced butter, parsley, 1 teaspoon salt, 1 teaspoon sage, ½ teaspoon rosemary, and ½ teaspoon black pepper to bowl with brown butter. Beat with electric mixer on high until fluffy and whipped; set aside.
- 4** Pat steaks dry with paper towels. Season both sides with remaining 1 teaspoon salt and ½ teaspoon black pepper. Grill steaks 12 to 14 minutes or until steaks reach 130° for medium-rare doneness, turning once halfway through. Transfer steaks to cutting board. Loosely cover with foil; let rest 5 minutes.
- 5** To serve, slice steaks across the grain. Garnish with thyme and additional sage and rosemary, if desired. Serve with whipped butter mixture.

NUTRITION FACTS

Calories: 430
Total Fat: 33g
Saturated Fat: 16g
Trans Fat: .5g
Cholesterol: 150mg

Sodium: 710mg
Carbohydrates: 1g
Fiber: 0g
Sugar: 0g
Protein: 33g