

## Sirloin Steak with Center Cut Lager

*The recipes and photography for this post were provided by local blogger, Sally Roeckell of [365 Barrington](#).*

### Chimichuri

#### Ingredients

- 1 cup fresh flat-leaf parsley leaves
- 1 cup fresh cilantro leaves
- 1 jalapeno, halved and seeds removed
- ½ medium red onion, diced
- 3 garlic cloves, smashed and peeled
- ⅓ cup olive oil
- 2 tablespoons red wine vinegar
- Juice of 1 lime
- Sea salt and freshly cracked black pepper



#### Method

- Add all ingredients into a food processor and pulse until all is coarsely chopped.

### Sirloin Filet Steaks

#### Ingredients

- 2 tablespoons ancho Chile powder
- 2 tablespoons finely ground coffee beans
- 5 teaspoons dark brown sugar
- 1 tablespoon sweet smoked Spanish paprika
- 2 tablespoon Two Brothers Steak Seasoning
- 1 tablespoon kosher salt, plus more
- 4 sirloin Filets
- 2 tablespoons olive oil

#### Method

- Mix ancho Chile powder, ground coffee, brown sugar, paprika, steak seasoning and 1 Tbsp. salt in a small bowl.
- Season steaks with salt, then coat with oil then spice rub. Place on a wire rack set inside a rimmed baking sheet and chill uncovered 3–6 hours.
- Grill on high heat for 3 minutes to sear. Turn to sear other side. Lower heat to medium and cook 4 minutes on each side. (Internal temp 120).
- Remove steaks and let rest for 5-10 minutes before slicing.