

# Grilled Beef Steak Verciano

## INGREDIENTS:

1/2 cup dry red wine  
2 tablespoons soy sauce  
1 tablespoon Worcestershire sauce  
1 tablespoon chopped fresh rosemary or 2 teaspoons dried  
2-3 large garlic cloves, chopped  
1/2 teaspoon sea salt  
1 1 1/2-pound top sirloin steak (about 1 inch thick)

## INSTRUCTIONS:

Mix first 6 ingredients in 13x9x2-inch glass baking dish. Add steak and turn to coat. Marinate 1 hour at room temperature or refrigerate up to 6 hours, turning steak occasionally.

Prepare barbecue (medium-high heat) or preheat broiler. Drain marinade into small saucepan; boil 1 minute and reserve to pass as sauce. Grill or broil steak to desired doneness, about 4 minutes per side for medium-rare.

Transfer steak to platter. Thinly slice across grain. Serve with marinade.

Serves 4