

"Beef, It's What You Want"

***** Dinner in 30 Minutes or Less *****

Balsamic Marinated Steak and Asparagus

- 4 Beef Sirloin Steaks, cut 1 inch thick
- 1 lb. Fresh Asparagus
- 1/2 cup Water
- 1/2 tsp. Salt
- 1/8 tsp. Pepper

Marinade

- 2/3 Cup Prepared Balsamic Vinaigrette
- 2 Tbsp. Dijon-Style Mustard

Makes 4 Servings

Combine marinade ingredients in a small bowl. Remove and reserve 2 tablespoons. Place sirloin steaks and remaining marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in the refrigerator for 15 minutes to 2 hours.

Place asparagus in a shallow microwave-safe dish; add 1/2 cup of water. Cover and microwave on HIGH for 3 to 6 minutes, or until crisp-tender.

Drain asparagus. Add reserved marinade to asparagus; turn to coat. Set aside.

Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, for 12 to 14 minutes for medium rare to medium doneness, turning once. {Do not overcook}

During the last 3 minutes of grilling, arrange asparagus on grid around the steaks; grill 2 to 3 minutes, turning once. Season steaks and asparagus with salt and pepper.

Boneless Sirloin Steaks are specially priced through Sunday, July 3 at Shurfine Markets.