



Irish Stout Marinated Strip Steak

4 Strip Steaks

1 Medium Yellow Onion, sliced into half moons

2 Cloves Garlic, sliced

5 Sprigs Thyme

8 Leaves Tarragon

1 Bay Leaf

2 Cups Stout

2 Cups Stock

Black Pepper to Taste

In a medium sauce pan, heat up 1 tablespoon of oil, add in onions and garlic and saute for about 5 minutes or until brown. Add in herbs, pepper and deglaze pan with stout and stock. Bring to a simmer then turn off heat. Place mixture into a bowl and let it cool in the refrigerator. Once cool, add marinade to steak, cover with plastic and let it sit for 6-8 hours.

Remove steaks from marinade and season with salt and pepper. Either in a pan or on a grill cook to desired temperature.

(Optional) Strain out marinade, bring to a simmer and reduce and use as a sauce for the steaks.