

Spiced Orange Marmalade Sirloin Steak

Ingredients

- 1 8-ounce jar orange marmalade
- ¼ cup red wine vinegar
- 1 tablespoon chili powder
- 1 tablespoon cumin
- ¼ cup ketchup
- 1 tablespoon mustard
- 1 tablespoon Worcestershire sauce
- 1 pound sirloin, cut into 2 ea 8oz steaks
- Salt and freshly ground pepper, to taste

Cooking Directions

In a large bowl, combine orange marmalade, red wine vinegar, chili powder, cumin, ketchup, mustard, and Worcestershire sauce. Whisk to combine. Set aside ½ cup of the marinade. Add the steak to the remaining marinade and coat well. Cover and refrigerate overnight.

In a small saucepan, boil the reserved marinade for 5 minutes, or until thickened to a glaze consistency.

Preheat a grill. When it is too hot to hold your hand six inches above the grill for more than 5 seconds, it's ready. Remove the steak from the marinade and season both sides with salt and pepper. Grill until medium rare to medium, about 4-6 minutes on each side. Let the steak rest for 5 minutes.

To serve, brush the reserved marinade over the steak. Serve warm.