



INGREDIENTS

- 1 c Yuengling® IPL
- ¼ c extra virgin olive oil
- 1 clove garlic, minced
- 2 lbs flank steak
- 4 Tbs unsalted butter
- 1 tsp Worcestershire sauce
- ½ tsp dry mustard
- 2 Tbs dry red wine
- Salt and pepper, to taste

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DIRECTIONS

1. In a small bowl, mix the Yuengling® IPL, olive oil, and garlic. Place steak in a shallow baking dish and pour beer mixture over it; refrigerate steak in marinade for 8 hours or overnight.
2. Remove steak, reserving the marinade. In a saucepan, combine butter, Worcestershire, dry mustard, wine and remaining marinade. Cook mixture over medium heat until butter is melted and sauce is heated

Yuengling® STEAK BITES WITH DIP

through. Adjust seasoning, adding salt and pepper to taste. Simmer.

3. Preheat broiler or prepare gas or charcoal grill. Broil or grill steak to desired degree of doneness and slice into thin horizontal slices.
4. Pour sauce over steak and serve.

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