

## Sake Steak Tips

Submitted by Darrell Kern, Hartford District Broker

This recipe is perfect for eclectics who wish to supplement their turkey!

### Recipe Ingredients

- 1 package of sirloin steak tips (approximately 1.5 pounds)
- 1 small bottle of honey teriyaki glaze or marinade
- 1 small bottle of Mirin Japanese Sake
- 1 small bottle of honey
- Your choice of steak seasoning or rub
- Kosher salt to taste

### Recipe Instructions:

Place the steak tips in bowl, generously season (add a little kosher salt if it's not already in the mixture) and press firmly into the meat. Cover the tips completely with the honey teriyaki and douse with the Sake (about a ¼ of the small bottle – several ounces). Reserve some of the marinade for later.

Add extra honey on top of your seasoned tips before covering the bowl securely with plastic wrap or transferring to a large sealed plastic bag. Marinade overnight in the refrigerator for best results (but no less than an hour or so).

Place under broiler or on the grill (put on heavy duty aluminum foil to retain the juices) and cook to desired 'doneness'. Gently turn a few times – being careful not to burn or overcook. Serve with some separately heated reserved honey teriyaki in small bowls for dipping.

Savor and enjoy!

