



## ALL AMERICAN STEAK BROIL

- 2 Pounds Sirloin Steak
- 1/3 Cup Olive Oil
- 1/6 Cup Wine Vinegar
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Sugar
- 1/4 Teaspoon Thyme
- 1/8 Teaspoon Pepper
- 1 Onion, Sliced Into Rings
- 1 1/2 Tablespoons Butter
- 3 Ounces Canned Mushrooms

### DIRECTIONS

1. Place steak in a shallow pan.
2. Mix olive oil, vinegar, salt, sugar, thyme, and pepper in a small bowl.
3. Pour over steak, cover, let stand at room temperature for 1 hour.
4. Grill steaks 6 inches from heat source.
5. Brush with marinade several times while cooking.
6. Grill until steak is done as you like it.
7. Sauté onion rings in butter until soft.
8. Add Onions, heat through.
9. Serve steak with mushrooms and onions over top.