



DIABLE STEAK ROAST

- 1 Sirloin Steak, 2" Thick
- 1/8 Cup Prepared Mustard
- 2 Large Bell Peppers, Seeded and Sliced
- 1 Tablespoon Butter
- 1 Tablespoon Vegetable Oil
- 1/2 Cup Buttered Crumbs

DIRECTIONS

1. Brush steak with mustard on both sides and let rest 10 to 15 minutes.
2. Add butter to skillet and sauté bell peppers.
3. Grill steak 8 to 10 minutes per side or longer according to taste.
4. When steak is nearly done, brush generously with olive oil.
5. Press crumb topping onto steak.
6. Continue cooking until crumb topping is set - 2 to 3 minutes.
7. Serve topped with sautéed peppers.