

### **SESAME-COFFEE STEAK MARINADE**

2 tbsp sesame seeds  
2 tbsp butter  
1 medium onion, sliced  
4 garlic cloves, minced  
1 cup strong brewed coffee  
1/2 cup soy sauce  
2 tbsp hot sauce (I used Tabasco)  
2 tbsp Worcestershire sauce  
2 lbs top sirloin steak

Saute sesame seed, onion and garlic in butter over medium-high heat in a skillet. In a Ziplock bag, combine coffee, soy sauce, hot sauce, Worcestershire, sesame mixture and steak. Marinate 8-24 hours. Best when grilled medium or medium-rare.

Recipe Courtesy of Jennifer Raper, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)

