

## Steak With Guinness Gravy



### *Ingredients*

4 steaks of your choice	1 tbsp apple cider vinegar
1 tbsp butter	1 tbsp Worcestershire sauce
1 brown onion, finely chopped	2 tsp paprika
440ml Guinness beer	Salt
1 cup tomato sauce	Freshly ground black pepper
2 tbsp brown sugar	

### *Directions*

Step 1 – Remove the steaks from the fridge, season with salt and pepper and allow to come to room temperature.

Step 2 – In a medium saucepan, melt the butter then add the chopped onion. Sauté over medium heat until the onion becomes translucent, then add the Guinness, tomato sauce, brown sugar, apple cider vinegar, Worcestershire sauce and paprika. Bring to the boil then reduce to a simmer. Cook for 15 – 20 minutes, stirring regularly, until the sauce thickens, then season with salt and pepper to taste. Remove from the heat and set aside.

Step 3 – Heat the BBQ to high (200 - 220°C) and prepare for direct grilling, ensuring the grills are clean. Once the BBQ has reached temperature, place the steaks onto the grill and close the lid. Cook the steaks for 2-4 minutes per side, or until cooked to your liking. Remove the steaks from the BBQ, cover tightly with foil to rest and set aside.

Step 4 – While the steaks are resting, reheat the sauce then strain into a serving jug, discarding the onion. Pour the sauce generously over the steaks and serve immediately.

