

Beer and Brown Sugar Steak Marinade

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-village-teriyaki-steak-recipe>

Ingredients:

- 32 ounces sirloin steaks beef
- 1/4 cup dark beer
- 2 tablespoons teriyaki sauce
- 2 tablespoons brown sugar
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 95 milligrams
4. Fat: 9 grams
5. Protein: 51 grams
6. SaturatedFat: 4.5 grams
7. Sodium: 470 milligrams
8. Sugar: 6 grams

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