

Grilled Steak with NW Microbrew BBQ Sauce

Makes 2 1/2 cups sauce

Steak serves 6

Microbrew BBQ Sauce

1 tablespoon olive or salad oil
1/2 cup 1/4-inch-diced yellow onion
1/2 teaspoon ground black pepper
1/8 teaspoon celery seed
1/4 teaspoon ground coriander
1/4 teaspoon ground cumin
3/4 teaspoon dry mustard
1 tablespoon minced garlic
1 (12 oz) bottle of your favorite Washington microbrew
1/4 cup apple cider vinegar
1/4 cup Worcestershire sauce
1/2 cup firmly packed dark brown sugar
1 cup ketchup
3/4 teaspoon Tabasco
1/2 teaspoon salt

6 Washington beef steaks--rib-eye, sirloin, New York or T-bone, 1 to 1 1/2 inches thick
salt and pepper to taste
oil

To make the sauce: Heat oil in heavy-bottomed saucepan over medium-high heat. Add onions, then sprinkle the black pepper and other dry spices over onions. Stir in and sauté until onions are glossy, about 3 minutes. Add garlic and continue to sauté about 1 minute more.

When onions are translucent, add beer and let reduce by half, then whisk in remaining ingredients. Bring to a low boil then reduce heat and simmer 30 minutes, stirring frequently to prevent scorching. If not using sauce right away, cool and store refrigerated. Keeps, refrigerated, for up to 2 weeks.

To grill the steaks: Heat coals to hot or medium-hot. If steaks are chilled, let rest at room temperature, covered, for 30 minutes.

Lightly oil steaks and season well with salt and pepper. Place steaks, apart, on grill, and sear 5 minutes; turn and sear 5 minutes on second side--until grill-marked and browned. If you like steaks rare, this will probably be long enough--check with an instant-read thermometer.

If not yet done to your liking, reduce heat or move steaks to lower (indirect) heat area of grill and continue cooking to desired doneness, about 4 - 8 minutes more. Length of grilling time per side will vary depending upon heat of grill and thickness of meat.

After flipping steak from the first side, baste with BBQ sauce. After meat is done, serve and pass with extra BBQ sauce, warmed.