

*Kim's Cookology!*

**Grilled Sirloin with Balsamic/Pure Maple Syrup Reduction**

The key to juicy sirloin, or any steak for that matter, is letting it come up to room temperature before cooking, don't over-season, and let it rest before cutting to let juices redistribute.

You can use this method for any type of steak:

Season both sides of steak with a pinch of Montreal steak spice and a dash of Worcestershire sauce. If using a grill pan, heat a Tbsp of canola oil in pan over medium-high heat. Sear steaks for 2 minutes on each side. Reduce heat to medium-low, give steaks a quarter turn, and cook for another 2 minutes per side. Remove steak to a serving plate, tent with aluminum foil and let sit for 10 minutes.

While steak is resting, combine equal amounts of aged Balsamic Vinegar with Pure Maple Syrup. (I use 4 Tbsp of each for two large steaks). Over medium-high heat, bring mixture to a gentle boil and let bubble for 3-5 minutes, then reduce heat and let sauce simmer until reduced to a syrupy consistency.

Plate steaks and drizzle with balsamic/maple syrup reduction.....simply delicious!

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