

## BROILED SIRLOIN STEAK

재우면서  
맛본다

1 개	Sirloin steak
1	Large garlic clove minced
1/4	Cup vinegar
1/3	Cup soy sauce
	Black pepper to taste
1/3	Cup chopped onion

\* 고기 큰 size를 4 개일 경우

4	large <u>garlic</u>
1/2	cup vinegar
1	cup soy sauce.
	후추 조금
1/2	cup 양파

Marinate stake in garlic, vinegar, onion, soy sauce and pepper. Broil stake on medium rack turning once or twice until done. (The longer you marinate the steak the better it will taste) Marinate at least two hours or over night.

\* { 고기랑 sauce 섞어 2시간이나 반나절 재운다.  
고기감은 브로일에 넣는다.