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## **Olive on Tap Sirloin Steak**

**with Mesquite Balsamic, Onions, Bacon & Brie**

INGREDIENTS: 3 lbs beef loin top sirloin steak \* 6 strips of thick cut bacon (cooked and broken into small pieces) \* 1/4 cup *Olive on Tap Mesquite Balsamic Vinegar* \* 1/4 cup *Olive on Tap Garlic Olive Oil* \* 2 large red onions \* 1 tsp salt \* 1 Tbs honey \* 1/2 tsp pepper \* Brie cheese

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Heat a griddle over medium heat until water droplets sizzle when splashed on it. While the griddle is heating, mix together in a bowl the balsamic vinegar, olive oil, honey, salt and pepper. Cut the onions into thin slices and put in the balsamic mixture in the bowl. Place the steaks on the griddle. Heat a pan over medium heat and place the balsamic onions in the pan. Cook the onions until they are soft and caramelized. Flip the steaks after about 10 minutes for medium doneness. (Grill on each side for about 10 minutes) When the steaks and onions are done, plate the steaks, sprinkle them with a bit of salt and pepper, add brie to the top of each steak, add the onions and then top with the crumbled bacon pieces.