



Steak Bites with Balsamic Glaze

Recipe By SWEET MEMORIES

SERVES: 6

INGREDIENTS:

- 1 lb. sirloin steak
- 1 cup balsamic vinegar
- 1 cup brown sugar
- 2 tbsp. olive oil
- fresh parsley, for garnish
- salt
- fresh ground pepper
- toothpicks

DIRECTIONS:

- 1. Sprinkle both sides of the steak with salt and pepper. Place on a plate and let the steak rest on the counter for 15 minutes.
- 2. Heat a skillet with olive oil until it ripples. Pat the steak with a paper towel to remove any excess moisture and place in the skillet.
- 3. Cook the steak for 2-3 minutes on each side or until it reaches an internal temperature of 130°F.
- 4. Pull the steak from the skillet and let it rest on a plate covered with tin foil for 7 minutes.
- 5. While the steak is resting, create the balsamic glaze. Heat balsamic vinegar and brown sugar in a small pot or saucepan over medium heat. Bring to a gentle boil, then reduce to medium-low heat and let simmer, stirring occasionally, until the vinegar thickens and is reduced to about ½ cup. It should be thick enough to coat the back of a spoon.
- 6. Cut the steak into bite size pieces, place a toothpick in each piece and arrange on a plate. Drizzle some of the glaze over the steak bites, place the rest in a cup for dipping and serve. Garnish with fresh parsley.

Cubes of sirloin steak grilled to perfection and served with a drizzle of balsamic glaze.

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