

Teriyaki Steak Tips

Ingredients

½ cup Italian dressing	1 tablespoon garlic powder
¼ cup teriyaki sauce	1 teaspoon onion powder
¼ cup Worcestershire sauce	1 teaspoon ground black pepper
¼ cup chili sauce	5 pounds sirloin steak tips
½ cup soy sauce	

Instructions

Combine teriyaki sauce, Worcestershire, chili sauce, soy sauce, garlic powder, onion powder, and pepper into a resealable plastic bag. Add steak tips. Squeeze out excess air and seal the bag. Marinate in the refrigerator for at least 2 hours.

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Remove steak tips from the marinade and shake off excess. Pour marinade into a small saucepan and bring to a boil. Reduce heat to medium-low and simmer for 10 minutes; set aside.

While the marinade is simmering, place steak tips on the preheated grill and cook for about 10 minutes for medium-rare or medium, flipping once halfway through. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C).

Serve steak tips with sauce in a bowl on the side.