

# Grilling with Beer Recipe

## Grilled Pub Roast

### Ingredients

- 2lbs NY Strip Roast
- 1 1/4 cup Sprecher Pub Brown Ale
- 1/2 cup soy sauce
- 1 1/4 cup peach preserves
- 3 gloves garlic
- 1 tsp course black pepper
- 2 tsp fresh grated ginger
- 2 tbsb butter
- 1/4 cup olive oil
- 1/2 tsp crushed red pepper
- 1/3 tsp lemon zest
- 1 peach

### Preparation & Grilling

#### Marinade:

Combine soy sauce, 1/2 cup peach preserves, olive oil, 3/4 cup Sprecher Pub Brown Ale, 2 cloves of garlic, 1/2 tsp course black pepper, 1/4 tsp crushed red pepper, 1 tsp fresh ground ginger

#### Roast:

Place steak/roast in marinade for about 2hrs. Grill on medium heat until internal temperature reaches 160°. Remove from grill and let steak stand 5 minutes before slicing.

#### Sauce:

Combine 1/2 cup Sprecher Pub Brown Ale, 3/4 cup of peach preserves, 1/2 tsp course black pepper, 1 clove minced garlic, 1 tsp fresh ground ginger, 2 tbsb butter, lemon zest and 1/4 tsp crushed red pepper.



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Created By: Steven Timm,  
Delafield, Wisconsin