



GOURMET BBQ SAUCES

GUINNESS & CATTLE BOYZ BBQ SAUCE RIBEYE (Original)

Contributed by Rick Browne of BBQ America

- 2 ribeye steak (12 ounces each)
- 8 ounces Guinness Stout Beer at room temperature
- 3 garlic cloves
- 1/4 cup Cattle Boyz Original barbecue sauce
- 3 tablespoons chopped Vidalia onion
- 2 teaspoons chopped shallots
- 2 teaspoons Dijon mustard
- 1/4 cup fresh tarragon
- 1/2 cup fresh parsley
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1 tablespoon brown sugar

Mix garlic, shallot, and onion in a small bowl. Finely chop parsley and tarragon and add to the bowl. Add the Worcestershire sauce, Dijon mustard, Guinness beer, barbecue sauce and seasonings then mix well to combine.

Let stand for 30 minutes to blend flavors. Place the ribeyes in the marinade and make sure it is well coated. Cover the bowl and place in the refrigerator for 30 minutes or overnight.

Preheat the grill and then cook the ribeyes. Just before grilling, sprinkle top sides with brown sugar, grill 2 minutes, turn over, sprinkle on more brown sugar and cook until medium rare.

Place the remaining marinade in a small saucepan and reduce it for one or two minutes until slightly thickened. Add more beer to the marinade at this stage if desired. Pour over the ribeyes and serve.

Serves 4