

Marinated & Grilled Ball Tip Steaks

Ingredients

2 tablespoons light brown sugar	1 teaspoon dried thyme
1 tablespoon tomato paste	2 teaspoons kosher salt
2 tablespoons minced garlic	1 teaspoon black pepper
2 teaspoons garlic powder	1/2 cup red wine
1 teaspoon garlic powder	4 ball tip steaks

Directions

Set steaks in a glass dish.

In a bowl, mix together all marinade ingredients (brown sugar through red wine). Pour marinade over steaks; let sit for 1 to 2 hours.

Preheat grill to medium-high.

Remove steaks from marinade; pat dry with paper towels. Set steaks on grill; cook 3 to 5 minutes per side for medium-rare or until desired doneness is reached.

Remove steaks from grill; let cool for 5 minutes before serving.