
Grilled Top Sirloin Balsamico with Garlic-Herb-Cheese Sauce

From a cooking class with Susan Vollmer, 2017



1/4 cup balsamic vinegar
1/2 cup olive oil
Salt and freshly ground black pepper to taste
1/4 cup fig preserves
1 1/2 pounds top sirloin steak, or ribeye
6 1/2 ounces Boursin cheese, garlic-herb type or Rondele

Per Serving (excluding unknown items): 670 Calories; 54g Fat (71.1% calories from fat); 37g Protein; 12g Carbohydrate; 0g Dietary Fiber; 152mg Cholesterol; 414mg Sodium. Exchanges: 5 1/2 Lean Meat; 0 Fruit; 9 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. Process vinegar, oil, salt, pepper and fig preserves in a blender until smooth. Place in a ziploc plastic bag. Add steak and squish it well so all the steak is covered. Refrigerate for 2 hours (more isn't needed).
2. Remove steaks from marinade, drain on paper towels, and discard marinade.
3. Preheat grill to medium-high and grill steak for 5-7 minutes per side, until it reaches about 125°F, for medium rare. Remove steak and allow to rest about 5-7 minutes, loosely covered in foil.
4. Place cheese in a small saucepan and VERY gently heat it until it's hot.
5. With a sharp knife, cut steak across the grain in about 1/4" thick slices. Nap the slices on serving plates and drizzle each with some of the cheese sauce.