

# Creole Steak

## by ATKINSON DRIVE

### Ingredients:

2-3 lbs. Steak  
1/2 C. Dry Sherry  
1/2 C. Soy Sauce  
2 Tbsp. Cajun Seasoning  
2 Tbsp. Minced Garlic  
(or 1 Tbsp. Garlic Powder)  
2 Tbsp. Brown Sugar  
1 tsp. Black Pepper

Place your steaks in a baking pan (like a 13" Pyrex dish).

Pour sherry & soy sauce over top.

Sprinkle with Cajun seasoning, garlic powder, brown sugar & pepper; make sure to shake some in the liquid as well as on top of the steaks.

Let the steaks rest in the marinade at least 15 minutes, flipping once. (The longer you leave the steaks in the marinade, the more flavorful they will be. I try to let them rest an hour.)

Grill the steaks until cooked to your liking.