

# PAULANER'S MÜNCHNER-MARINATED RIBEYE



## INGREDIENTS:

- 4 ribeye steaks (about 8 oz. each)
- 2 cans of Paulaner Münchner Lager
- 2 tablespoons garlic powder
- 2 tablespoons cracked black pepper
- 1 teaspoon salt

## DIRECTIONS:

Mix the garlic, black pepper, and salt together in a small bowl. Season both sides of each steak with the seasoning mixture. Place the seasoned steaks in a large, shallow container with a lid. Pour the Münchner Lager over the steaks gingerly, being careful not to wash off the seasoning. Cover, and refrigerate the container for at least 1 hour. Set the grill to high heat and lightly oil the grate. Once the grill is heated, place the steaks on the grill and cook about 5 minutes per side. Use a meat thermometer to cook to your desired degree level. Dispose of the remaining bier marinade. Enjoy!