

# Grilled Oregano Steak

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*This grilled steak is bursting with the earthy flavors of oregano and peppercorn. Choose a quality cut of steak and slather with olive oil and herbs before marinating. The savory herbs bring out the succulent flavors of steak. Serve with roasted potatoes and a salad for a well-rounded and memorable meal.*

## Ingredients:

1 lb sirloin steak  
2 Tbsp olive oil  
2 tsp dried oregano  
1 tsp peppercorn  
1/2 tsp salt

## Directions:

1. Combine olive oil, oregano, salt and pepper in small bowl.
2. Place steak in small baking dish. Rub over both sides of steak, pouring any extra oil mixture over steak. Cover and refrigerate for 1 hour to marinate.
3. Place steak on greased grill over medium-high heat; cover and cook, turning once for 15 minutes or until meat is cooked through to desired wellness.

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