Marinated Steak

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Ingredients

2 – 4 beef steaks – any cut suitable for grilling
1 cup beer
1 Tbls. packed brown sugar
1 tsp. seasoned salt
1/2 tsp. black pepper
1/4 tsp. monosodium glutamate (MSG) OR un-flavored meat tenderizer

Directions

Place steaks in a shallow pan, pour beer over, and marinate for 1 hour in the refrigerator.

Remove steaks from beer; discard beer.

Combine remaining ingredients and rub evenly over steaks.

Marinate steaks for 1/2 hour in the refrigerator.

Grill steaks over a medium-high flame until desired doneness.