

[Heinz® Ketchup](#)[Lea & Perrins®](#)[All Recipes](#)

Let Flame Begin

MAIN INGREDIENTS:

Char Grilled Sirloin Steak with Confit Onion and Cognac Potato Mash

[Email to a Friend](#)[Download PDF](#)**SIDE DISH:**butter 4-Ounce
onion, sliced 6-Pound
potato mash
cognac**SEASONING:**Lea & Perrins® worcestershire sauce 2-Ounce
Aged balsamic vinegar 1cup (Compressed to1/8cup)
black peppercorn, crushed 2Spoon
Heinz® Ketchup 3 Cup
Heinz® 57 sauce 2Spoon**DIRECTIONS:**

Sautee onion on mid-heat till golden and soft, add on Lea & Perrins® worcestershire sauce, Balsamic vinegar, black peppercorn, Ketchup and 57® sauce, bring to boil and simmer for 15minutes. Keep warm.

Char grill the sirloin steak accordingly. Serve with readied onion confit and potato mash, give a small glass of cognac with fire on it.

COUNTRY:

TBD

**Popular Heinz Products**Heinz® Ketchup
Lea & Perrins® Sauces
HP® Sauce
Ore-Ida® Potatoes
Heinz® Beans
Plasmon® Infant Nutrition**Healthy Eating**Quick & Easy Ideas
Healthy Options
Holidays & Celebrations
Seasonal Ingredients**News**Bill Johnson named Social Pioneer
Healthy Options
Holidays & Celebrations
Seasonal Ingredients**Social Responsibility**Quick & Easy Ideas
Healthy Options
Holidays & Celebrations
Seasonal Ingredients