**Coffee-Cola BBQ Skirt Steaks**

**Ingredients:**

2 pieces skirt steak, trimmed

2 Tbsp. oil for frying

**Sauce:**

2 garlic cloves, minced

12 oz. cola

½ cup strong coffee

¼ cup rice vinegar

2 Tbsp. ketchup

1 ½ tsp. black pepper

1 tsp. salt

1 tsp. Sriracha

**INSTRUCTIONS**

1. Mix all sauce ingredients together in a large plastic bowl.
2. Cut the skirt steaks into pieces and put them into the sauce. Let marinate for 20 minutes.
3. Heat the oil in a large sauté pan over medium high heat.
4. Remove the steaks from the sauce and pat dry with a towel.
5. Sauté the steaks in the oil until they are done to your liking.
6. While you are cooking the steaks, put the sauce into a small pan.
7. Cook over medium high heat until it reduces to the consistency of BBQ sauce.