GRILLED SIRLOIN CROSTINI WITH WASABI CREAM

Ingredients:
2 pounds beef top sirloin steak, cut 1 inch thick
1 teaspoon pepper

Garlic Bread:
6 tablespoons butter, melted
1 tablespoon chopped fresh parsley
1/2 teaspoon garlic salt
1 (12 inch) baguette, cut into 24 (1/2 inch thick) slices

Wasabi Sour Cream:
1 (8oz container) dairy sour cream
1 tablespoon prepared wasabi paste

Directions:
Place steak on grid over medium, ash-covered coals. Grill, 11 to 15 minutes (13 to 16 minutes on preheated gas grill) for medium rare (145°F) to medium, doneness (160°F), turning occasionally. Combine butter, parsley and garlic salt in medium bowl. Place baguette slices on two 15 x 10 x 1-inch jelly roll pans. Brush tops with butter mixture. Once steaks are removed from grill and resting, toast baguette slices in 425°F oven for 8 minutes or until golden brown. Combine dairy sour cream and wasabi paste in medium bowl until well blended. Cover and refrigerate until ready to use. Carve steak into 1/4 inch slices and evenly layer over toasted garlic bread slices. top with 1 teaspoon wasabi sour cream.

Nutrition Information per serving:
148 calories, 7g total fat, 4g saturated fat, 30 mg cholesterol, 147 mg sodium, 10g carbohydrates, 0.2g protein, 0.8 mg iron, 1.8 mg zinc