



Marinated RibEyes

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

Marinating ribeye steaks in Worcestershire sauce and brown sugar makes them tender with a hint of sweetness. Sometimes I add a little Dijon mustard and red pepper flakes for a bit of zing.

Ingredients

- - 4 (1/2 pound) rib-eye steaks - 1 teaspoon garlic powder
- or to taste - 1 teaspoon onion powder
- or to taste - salt and pepper to taste - 1 ¾ cups Worcestershire sauce - ½ cup brown sugar - Vegetable oil for brushing grill

Instructions

1. Season steaks with garlic powder
2. onion powder
3. salt
4. and pepper; set aside. Place Worcestershire sauce and brown sugar into a large resealable plastic bag; seal the bag and shake to mix. Pour 1/2 of the marinade into another large resealable plastic bag. Place 2 steaks in each bag and turn to coat. Squeeze out excess air and seal the bags. Refrigerate for at least 1 hour. Preheat an outdoor grill for high heat and lightly oil the grate. Drain marinade from the bags into a small saucepan; bring to a boil and cook for 3 to 4 minutes. Set aside. Grill steaks on the preheated grill to desired doneness
5. about 7 minutes per side. Baste often with boiled marinade during the final 5 minutes of cook time. An instant-read thermometer inserted into the center of steaks should read 140 degrees F (60 degrees C) for medium doneness.