



QuickandEasy Steak Marinade

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 30 mins

Description

This is a quickandeasy marinade recipe for steaks

Ingredients

- - 2 (8 ounce) boneless rib-eye steaks - salt and ground black pepper to taste - 1 pinch garlic powder
- or to taste - 1 pinch Montreal steak seasoning
- or to taste - ? cup extra virgin olive oil - ? cup Worcestershire sauce - ? cup soy sauce - ? cup balsamic vinegar - 3 tablespoons Dijon mustard - 3 cloves garlic
- chopped - 1 dash liquid smoke flavoring

Instructions

1. Place steaks in a flat baking dish or container. Cut slits at 1-inch intervals in the fat around the edges of the steaks. Gently pierce both sides of each steak a few times with a fork. Sprinkle each steak with salt
2. pepper
3. garlic powder
4. and Montreal steak seasoning. Pat seasonings into steaks. Whisk olive oil
5. Worcestershire sauce
6. soy sauce
7. balsamic vinegar
8. Dijon mustard
9. garlic
10. and liquid smoke together in a bowl. Pour marinade over steaks to coat. Cover container or baking dish with plastic wrap and marinate steaks in the refrigerator for 2 hours. Turn steaks over and marinate for another 2 hours. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Cook the steaks on the preheated grill until they start to firm
11. and are reddish-pink and juicy in the center
12. 8 to 10 minutes per side for medium-rare. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Cook's Note Leaving the steaks in your marinade for longer than 2 hours is fine. I would generally not marinate them any longer than 1 day.