



Steak Tips in the Oven

Jacob · 28/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

6 hrs 35 mins

Description

Enjoy beef steak tips in the oven with a very flavorful marinade This is best suited for a hearty winter dish but can be enjoyed at any time Feel free to experiment with the ingredients because I dont think you can really go wrong

Ingredients

- - ¾ cup soy sauce - ¼ cup olive oil - ¼ cup balsamic vinegar - 2 tablespoons brown mustard - 2 tablespoons maple syrup - 2 tablespoons molasses - 1 tablespoon sesame oil - 1 teaspoon ground cinnamon - 3 whole cloves - salt and ground black pepper to taste - 2 pounds sirloin steak tips - 1 cup beef broth
- or as needed

Instructions

1. Whisk soy sauce
2. olive oil
3. balsamic vinegar
4. mustard
5. maple syrup
6. molasses
7. sesame oil
8. cinnamon
9. cloves
10. salt
11. and pepper together in a large glass or ceramic bowl. Add steak tips and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 6 to 24 hours. Preheat the oven to 425 degrees F (220 degrees C). Remove steak tips from the marinade and shake off excess. Discard the remaining marinade. Put steak tips into a baking dish and fill the bottom of the dish with beef broth. Bake in the preheated oven until steak tips are hot
12. slightly pink in the center
13. and beginning to firm
14. about 25 minutes
15. flipping halfway. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C) for medium doneness. Recipe Tips You can use Dijon instead of brown mustard. To make these on the grill
16. cook over medium-high heat for 10 minutes on each side or to your desired doneness. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.