



Grilled Delmonico Steaks

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 35 mins

Description

Make this Delmonico steak recipe and your friends and family will come running The marinated ribeyes are so tender you can cut them with a fork

Ingredients

- - ½ cup olive oil - ¼ cup Worcestershire sauce - 6 tablespoons soy sauce - 3 tablespoons steak seasoning - 3 tablespoons steak sauce (e.g. A-1) - 2 tablespoons salt - 1 tablespoon pepper - 1 tablespoon crushed dried rosemary - 12 cloves garlic
- roughly chopped - ½ medium onion
- chopped - 4 (10 ounce) Delmonico (rib-eye) steaks

Instructions

1. Combine oil
2. Worcestershire sauce
3. soy sauce
4. steak seasoning
5. steak sauce
6. salt
7. pepper
8. and rosemary in the bowl of a food processor. Add garlic and onion; process until well blended. Prick steaks on both sides with a fork
9. then place into a large glass baking dish. Pour marinade over steaks
10. and flip steaks several times to coat. Cover and refrigerate for at least 3 hours
11. or overnight. When ready to cook
12. preheat an outdoor grill for medium heat and lightly oil the grate. Remove steaks from marinade and shake off excess. Discard remaining marinade. Place steaks on the preheated grill; cover and cook until beginning to firm and are hot and slightly pink in the center
13. about 10 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C) for medium. Recipe Tip You can use a smoker box on your grill and fill it with wood chips if desired. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.