



Steak Tip Marinade

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

This steak tip recipe uses a mouthwatering marinade made with Worcestershire sauce Italianstyle salad dressing garlic pepper seasoning and barbeque sauce It took many experiments to finally perfect this recipe

Ingredients

— - ½ cup Worcestershire sauce - 1 cup Italian-style salad dressing - 2 teaspoons garlic pepper seasoning - 1 cup barbeque sauce - 2 pounds beef sirloin tip steaks

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix Worcestershire sauce
2. Italian-style salad dressing
3. garlic pepper seasoning
4. and barbeque sauce in a medium bowl. Dotdash Meredith Food Studios Place steaks in marinade and turn to coat. Cover and refrigerate for at least 1 hour. Dotdash Meredith Food Studios Preheat an outdoor grill for high heat and lightly oil the grate. Place steaks on preheated grill; discard marinade. Cook steaks until they are beginning to firm and are hot and slightly pink in the center
5. about 10 minutes per side
6. or to desired doneness. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C) for medium. Dotdash Meredith Food Studios