

Spicy Steak Marinade

Savannah · 29/09/2024



Prep Time

4

Difficult

Medium

Servings

1 cup

Description

My family loves this slightly spicy marinade weve even cooked it down and added tomato sauce and made it into a type of bastingbarbeque sauce Place steaks in a resealable plastic bag and pour marinade over the top Allow to rest for at least 2 hours preferably overnight for best flavor and tenderness

Ingredients

— - ½ cup water - ¼ cup Worcestershire sauce - ¼ cup soy sauce - 2 tablespoons prepared yellow mustard - 1 tablespoon minced onion - ½ teaspoon minced garlic - ¼ teaspoon red pepper flakes

Instructions

1. Combine water
2. Worcestershire sauce
3. soy sauce
4. mustard
5. onion
6. garlic
7. and red pepper flakes in a bowl. Recipe Tip You can substitute 1/2 teaspoon garlic powder for the minced garlic and 1 teaspoon onion powder for the minced onion if desired.