



THE WORLD'S BEST STEAK MARINADE

You will never need to look for another steak marinade recipe again.

INGREDIENTS

Prep Time: 10 minutes

Cook Time: 7-10 minutes

Servings: 5

1/3 cup soy sauce
1/3 cup lemon juice
1/2 cup olive oil
1/4 cup Worcestershire sauce
1 Tablespoon minced garlic
2 Tablespoons Italian seasoning
1 teaspoon pepper
1/2 teaspoon salt
1/4 tsp red pepper
1 1/2 pound steaks (we recommend New York Strips)
2 tablespoons butter
Fresh parsley, chopped
Grape tomatoes, halved (if desired)

DIRECTIONS

1. In a small bowl, mix the soy sauce, olive oil, Worcestershire sauce, lemon juice, Italian seasoning, pepper, salt, red pepper, and garlic using a whisk. Whisk until very well combined. Place steaks in a gallon-sized zip lock bag and pour marinade on top. Marinate for at least 3 hours, preferably overnight.

2. Place a skillet over high heat. Add the marinated steaks. Cook on each side for about 3 minutes. The outside should be a dark brown color. Reduce heat to medium-high and cook until desired doneness. (For a medium steak, it should take around 8 minutes, flipping 3 times.) Add grape tomatoes to skillet, if desired

3. Top steaks with a slab of butter, and sprinkle with fresh parsley. Enjoy!