

Simple Steak Marinade That Makes Any Cut Taste Amazing

Best Steak Marinade (Bold, Savory, and Foolproof)



TIME
5 min

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INGREDIENTS

1/2 cup olive oil
1/3 cup soy sauce
1/4 cup lemon juice
1/4 cup Worcestershire sauce
1 tbsp Dijon mustard
1 tbsp minced garlic
2 tbsp fresh parsley, chopped
1 tsp black pepper
1 tsp onion powder

DIRECTIONS

1. Whisk the marinade: In a medium bowl, whisk olive oil, soy sauce, lemon juice, Worcestershire, Dijon, garlic, parsley, pepper, and onion powder until combined.
2. Marinate steaks: Place steaks in a resealable bag or shallow dish. Pour marinade over and coat well.
3. Chill: Refrigerate at least 2 hours or up to overnight.
4. Cook: Remove steaks from marinade and cook to desired doneness. Discard used marinade.

SWAPS & NOTES

: soy sauce for savory depth , lemon juice for brightness and tenderizing , Worcestershire for that rich umami backbone , plus Dijon and garlic to round it out.

It's bold, balanced, and works on everything from ribeye and strip to sirloin, flank, and skirt steak.

It takes five minutes to whisk together, then the fridge does the work.

Marinate for at least two hours, or go overnight for maximum flavor.

TIPS FOR SUCCESS

Skirt/flank can get too soft if left too long-aim for 2-6 hours.

Wipe off excess marinade so the steak sears (not steams).

Let it sit 20-30 minutes before cooking for more even doneness.

Five to ten minutes keeps juices in the steak.

