

All-Purpose Steak Marinade

The marinade not only adds flavor but also tenderizes the meat, making it juicy and succulent.



TIME
10 min

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INGREDIENTS

- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1/4 cup olive oil
- 2 cloves of garlic, minced
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 1 teaspoon black pepper
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary

DIRECTIONS

1. In a small bowl, whisk together the soy sauce, Worcestershire sauce, olive oil, minced garlic, Dijon mustard, honey, black pepper, dried thyme, and dried rosemary.
2. Place the steak in a large resealable bag and pour the marinade over it. Make sure the steak is evenly coated with the marinade.
3. Seal the bag and place it in the refrigerator for at least 2 hours, or overnight for maximum flavor.
4. When ready to cook, remove the steak from the marinade and discard the excess marinade.
5. Grill, broil, or pan-sear the steak according to your preference and desired level of doneness.
6. Let the steak rest for 5-10 minutes before slicing and serving.
7. Pro tip: For an extra kick of flavor, reserve some of the marinade before adding it to the steak and use it as a basting sauce while cooking.

TIPS FOR SUCCESS

For a more intense flavor, marinate the steak for at least 4 hours or overnight.

Make sure to use a resealable bag or a shallow dish to marinate the steak.

This ensures that the marinade evenly coats the meat and prevents any mess.

For a more tender steak, use a meat tenderizer or pierce the steak with a fork before marinating.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/all-purpose-steak-marinade/>