

Best Steak Marinade Ever

This easy Asian master sauce marinade is the key to tenderizing and adding loads of flavor to create a steak that takes only 30 minutes up to overnight to marinate, making it a favorite for fast weeknight dinners.

Steak dinners come in many sizes and even more price points, making it feel like a tasty steak dinner as a midweek meal is way out of reach.

But turning an average Wednesday “hump day dinner” into “stunning steak night” is a whole lot easier than you may think.

The keys are to choose the right cut of steak and then marinate it in my Asian master sauce marinade that’s ready to do its job at a moment’s notice.

Okay, make that 30 moments of notice, but that’s quick enough and close enough for me. And soon enough, for you too.

Whether its a thick ribeye or a leaner flank steak, the key to this Asian sauce tenderizing your steak is the combination of acid, salt and enzymes from the citrus-flavored ponzu sauce and the vinegar.

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

You’ll Need:

- $\frac{1}{3}$ cup of soy sauce.
- $\frac{1}{2}$ cup of olive oil.
- $\frac{1}{3}$ cup of fresh lemon juice.
- $\frac{1}{4}$ cup of worcestershire sauce.

1 $\frac{1}{2}$ tbsps of garlic powder.
3 tbsps of dried basil.
1 $\frac{1}{2}$ tbsps of dried parsley flakes.
1 tsp of ground white pepper.
 $\frac{1}{4}$ tsp of hot pepper sauce.
1 tsp of dried minced garlic.

How to:

In a blender, mix together the soy sauce, olive oil, lemon juice, worcestershire sauce, garlic powder, basil, parsley and pepper. Add in the hot pepper sauce and garlic and blend on high for about 30 seconds until well combined.

Choose any meat you like and pour the marinade over it.

Cover the bowl and refrigerate it for about 8 hours.

Cook the meat as you like and enjoy!

Simple, easy and super delicious! This marinade goes with any type of meat. Just let the meat absorb this amazing sauce and you will see how good it is.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

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