

Is This Really The World's Best Steak Marinade?

INGREDIENTS

- 3 tbsp soy sauce
- $\frac{1}{4}$ cup olive oil
- 3 tbsp lemon juice
- 2 tbsp Worcestershire sauce
- 2 tsp garlic powder
- 1 tbsp dried basil
- 2 tsp dried Parsley flakes
- $\frac{1}{2}$ tsp pepper
- $\frac{1}{4}$ tsp hot pepper sauce
- 1 clove garlic, minced

INSTRUCTIONS

- Combine all ingredients in a small bowl.
- Place beef in a large plastic ziplock bag.
- Add marinade, seal bag pressing out excess air.
- Place in fridge for 8 hours or overnight.
- Cook steaks to desired doneness.
- Discard excess marinade.