

The Best Steak Marinade

- Prep 5 m
- Ready In 5 m

Recipe By: SweetCravings

"We use this marinade for rib steaks, but can be used for almost any cut of beef."

Ingredients

- 1/4 cup olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup Worcestershire sauce
- 1/4 cup soy sauce
- 2 teaspoons Dijon mustard
- 2 teaspoons minced garlic
- salt and pepper to taste



Directions

1. Mix olive oil, balsamic vinegar, Worcestershire sauce, soy sauce, Dijon mustard, and garlic in a small bowl.
2. Season with salt and pepper.