Steak Marinade

By David Johnson

	Beef Steaks
3 tblsp	Black Pepper
2 tblsp	Ground Mustard
2 tblsp	Season Salt
¼ cup	A1 Steak Sauce
1 tblsp	Worcestershire Sauce

Allow the steaks to reach room temperature.

Use the tip of a knife to make small cuts all over both sides of the steaks. This will allow the marinade to seep deeply into the meat and tenderize the steaks slightly.

Place the steaks into a large Ziplock bag and set aside.

In a bowl, mix Black Pepper, Ground Mustard, and Season Salt.

Add A1 and Worcestershire to the bowl and mix well.

The mixture should be like thick, gritty A1.

Adjust the above ingredients to cover the steaks well. More is more better. ☺☺☺

Pour the marinade into the large Ziplock bag with the steaks, close it, and massage the marinade over both sides of all the steaks in the bag.

Place the bag with the steaks and marinade in the refrigerator overnight.

Remove steaks from the refrigerator and allow them to return to room temperature before grilling.

Pull the steaks from the bag and place them on the grill.