Best Ever Home Made Steak Marinade



Seller Info

Name:	News Man World Wide
First Name:	News Man
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Listing details

Title: Best Ever Home Made Steak Marinade

Additional Information:

Best Ever Home Made Steak Marinade

Ingredients

1/3 cup Soy sauce

1/2 cup olive oil

1/3 cup fresh lemon juice

1/4 cup Worcestershire sauce

1 1/2 tablespoons garlic powder

3 tablespoons dried basil

1 1/2 tablespoons dried parsley flakes

1 teaspoon ground white pepper

1/4 teaspoon hot pepper sauce

1 teaspoon dried minced garlic

Preparation

1. Place the soy sauce, olive oil, lemon juice, Worcestershire sauce, garlic powder, basil, parsley, and pepper in a blender.

Add hot pepper sauce and garlic, if desired. Blend on high speed for 30 seconds until thoroughly mixed.

2. Pour marinade over desired type of meat.

Cover, and refrigerate for up to 8 hours.

Cook / Barbeque / Braai meat as desired.

It's Lekke!

News Man!

Garage:	No
Reference Number:	RF119637
Willingness to Relocate:	No