



BEST STEAK MARINADE RECIPE

THIS BEST STEAK MARINADE RECIPE COMBINES SIMPLE PANTRY INGREDIENTS WITH HANDCRAFTED SMOKED SEASONINGS TO CREATE TENDER, JUICY STEAKS PACKED WITH BOLD, SAVORY FLAVOR. WHETHER YOU'RE COOKING RIBEYE, NEW YORK STRIP, SIRLOIN, OR FLANK STEAK, THIS EASY MARINADE HELPS DELIVER RESTAURANT-QUALITY RESULTS RIGHT IN YOUR OWN BACKYARD.



INGREDIENTS

- 2-4 STEAKS (RIBEYE, NEW YORK STRIP, SIRLOIN, OR YOUR FAVORITE CUT)
- ¼ CUP OLIVE OIL
- ¼ CUP WORCESTERSHIRE SAUCE
- ¼ CUP LOW-SODIUM SOY SAUCE
- 2 TABLESPOONS DIJON MUSTARD
- 2 TABLESPOONS BALSAMIC VINEGAR
- 3 CLOVES GARLIC, MINCED
- 1 TABLESPOON BROWN SUGAR
- 1 TEASPOON WHISKEY SMOKED SEA SALT
- 1 TEASPOON FRESHLY CRACKED WHISKEY SMOKED PEPPERCORN
- 1 TEASPOON FRESH ROSEMARY, CHOPPED
- 1 TEASPOON FRESH THYME

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- WHISKEY SMOKED SEA SALT
- WHISKEY SMOKED PEPPERCORN

				
PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
10 MIN	8-12 MIN	2 HR 20 MIN	4	EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: MIX THE MARINADE

- IN A BOWL, WHISK TOGETHER:
 - OLIVE OIL
 - SOY SAUCE
 - WORCESTERSHIRE SAUCE
 - DIJON MUSTARD
 - BALSAMIC VINEGAR
 - GARLIC
 - BROWN SUGAR
 - WHISKEY SMOKED SEA SALT
 - WHISKEY SMOKED PEPPERCORN
 - ROSEMARY
 - THYME
- WHISK UNTIL FULLY COMBINED.

STEP 2: MARINATE THE STEAK

- PLACE THE STEAKS IN A ZIP-TOP BAG OR SHALLOW DISH.
- POUR THE MARINADE OVER THE STEAKS, MAKING SURE THEY'RE EVENLY COATED.
- REFRIGERATE FOR AT LEAST 2 HOURS, OR UP TO 8 HOURS FOR DEEPER FLAVOR.

STEP 3: PREPARE THE GRILL

- PREHEAT YOUR GRILL TO 450-500°F.
- REMOVE THE STEAKS FROM THE REFRIGERATOR ABOUT 30 MINUTES BEFORE GRILLING.
- PAT LIGHTLY DRY TO PROMOTE A BETTER SEAR.



THE ORIGINAL

COLD SMOKED SALT & PEPPER CO.

BEST STEAK MARINADE RECIPE CONT'D

STEP 4: GRILL THE STEAKS

- COOK OVER DIRECT HEAT UNTIL YOUR DESIRED DONENESS.
- APPROXIMATE INTERNAL TEMPERATURES:
 - RARE – 125°F
 - MEDIUM RARE – 130–135°F
 - MEDIUM – 140–145°F
 - MEDIUM WELL – 150°F

STEP 5: REST

- TRANSFER THE STEAKS TO A CUTTING BOARD.
 - REST FOR 5–10 MINUTES BEFORE SLICING.
 - FINISH WITH ANOTHER LIGHT SPRINKLE OF WHISKEY SMOKED SEA SALT IF DESIRED.
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SMOKEHOUSE KITCHEN TIPS:

- DON'T MARINATE LONGER THAN 8 HOURS FOR PREMIUM STEAKS.
- PAT THE STEAKS DRY BEFORE GRILLING FOR THE BEST CRUST.
- LET THE STEAKS REST BEFORE SLICING.
- ALWAYS SEASON LIGHTLY AGAIN AFTER COOKING IF DESIRED.
- USE AN INSTANT-READ THERMOMETER INSTEAD OF GUESSING DONENESS.

WHAT TO SERVE WITH

- COWBOY POTATOES
- LOADED BAKED POTATOES
- SMOKED GRILLED CORN ON THE COB
- ROASTED PARMESAN ASPARAGUS
- BAKED MAC & CHEESE
- CREAMY WILD MUSHROOM RISOTTO
- GRILLED CAESAR SALAD

RECIPE VARIATIONS

- BOURBON STEAK MARINADE
- GARLIC HERB STEAK MARINADE
- COFFEE STEAK MARINADE
- SPICY CAJUN STEAK MARINADE
- CHIMICHURRI MARINATED STEAK
- REVERSE-SEARED MARINATED STEAK