All Marinades

- Best Steak Marinade
- Sweet Rub

Best Steak Marinade

Prep Time: 15 mins
Total Time: 15 mins
Servings: 8
Yield: 1 1/3 cups

Ingredients

- ½ cup olive oil
- ⅓ cup soy sauce
- ⅓ cup fresh lemon juice
- ¼ cup Worcestershire sauce
- 3 tablespoons dried basil
- 1 ½ tablespoons garlic powder
- 1 ½ tablespoons dried parsley flakes
- 1 teaspoon ground white pepper
- 1 teaspoon dried minced garlic (Optional)
- ¼ teaspoon hot pepper sauce (Optional)

Directions

1. Place olive oil, soy sauce, lemon juice, Worcestershire sauce, basil, garlic powder, parsley, white pepper, minced garlic, and hot pepper sauce in a blender; blend on high speed until thoroughly combined, about 30 seconds.

Sweet Rub

Ingredients

- ¼ cup dark brown sugar
- 1 Tablespoon coarse sea salt
- 2 teaspoons cracked black pepper
- 2 teaspoons smoked paprika (hot or mild, whichever you prefer)
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon ground mustard
- ½ teaspoon cayenne pepper

Instructions

- **Mix.** Combine all of the ingredients for the rub in a small bowl. Stir well to combine, using a fork to break up any clumps.
- **Use or store.** Store BBQ sweet rub in an airtight container. This rub will last in your cupboard for up to a month.