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.

Revision #1
Created 22 February 2024 14:18:39 by Admin
Updated 22 February 2024 14:20:28 by Admin