

Best Ever Steak Marinade

Yield: 1 cup of marinade

Ingredients:

- 1/4 cup olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup Worcestershire sauce
- 1/4 cup soy sauce
- 2 teaspoons dijon mustard
- 2 cloves of garlic
- salt and pepper to taste

Instructions:

Whisk olive oil, balsamic vinegar, Worcestershire sauce, soy sauce, Dijon mustard, and garlic in a small bowl. Season with salt and pepper. Marinade steaks for at least 2 hours.