

Best Steak Marinade

from M3 at [Do They Have Salsa in China?](#)

The steak marinade is fun because kids can make the whole thing themselves. Plus, Ro and Ree love the taste.



Ingredients

- 1/3 cup soy sauce
- 1/2 cup olive oil
- 1/3 cup 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 (optional, we don't use it)
- 1 teaspoon dried minced garlic (optional, we didn't use it, but next time will use some fresh minced garlic instead of the garlic powder above.)

Directions

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 over your steak. Seal it up and marinate for a few hours in the fridge, turning the container over a few times to distribute the marinade. Then grill. (If a Texan is manning the grill, be aware that he might like his meat RARE, as in "Just knock the horns off," you know? So you might need to request that your steak get a few more minutes on the grill.)