



STEAK MARINADE

INGREDIENTS

- 1/2 cup balsamic vinegar
- 1/4 cup extra-virgin olive oil
- 2 tablespoons Worcestershire sauce
- 1 tablespoon dijon mustard
- 4 garlic cloves, minced
- 1 teaspoon kosher salt
- 3/4 teaspoon freshly ground black pepper

INSTRUCTIONS

In a large, resealable bag combine the marinade ingredients. Place the steak in the bag, press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for at least 4 hours or overnight, turning occasionally.

Remove the steak from the bag and discard the marinade. Grill the steak over direct medium heat, with the lid closed, until cooked to your desired doneness; turning only once half way through cooking time, 8 to 12 minutes for medium rare depending on thickness.

Remove from grill, and cover with aluminum foil. Let the steak rest for 5 minutes. Cut the steak across the grain into thin slices.