



5 from 1 reviews

Ultimate Steak Marinade

This is the ultimate steak marinade made with Worcestershire sauce, balsamic vinegar, garlic, and a little lemon juice. It'll leave your steak flavorful and juicy.

Prep: 10 minutes Cook: 0 minutes Total: 10 minutes

Fat 7 Carbs 7 Protein 0

Yield 4

Ingredients

- 1/4 cup Worcestershire sauce
- 2 tablespoons balsamic vinegar
- 1 tablespoon minced garlic
- 2 tablespoons olive oil
- 2 tablespoons fresh lemon juice (~half juicy lemon)
- 1/2 teaspoon lemon pepper

Instructions

1. Combine all of the ingredients for the steak marinade together in a small bowl or Pyrex and whisk to combine.
2. Then, pour the marinade on top of the steaks, remove as much air as possible and seal the bag. Squish the marinade around making sure it coats the steaks.
3. Place steaks in the fridge and let marinate for at least 30 minutes or up to 2 hours.
4. Once you're ready to cook your steaks, follow our How to Grill Steak post or use any method you wish.

Tips & Notes

- Nutrition information does not include steak.

Watch It

Best Steak Marinade