

Sensational smoky steak marinade



Prep Time:

2 hrs

Cook Time:

8 min

Total Time:

2 hrs 13 min

Servings:

4 steaks

Resting Time:

5 min

EQUIPMENT

- Gallon Size Ziploc Bag
- Meat Thermometer
- Grill

Ingredients

- ¼ cup Soy Sauce
- 2 squirts Liquid Smoke
- Montreal Seasoning No more than 1 Tbsp. per 1 lb.

Directions

Pour 2 squirts of liquid smoke into gallon sized Ziploc bag.

- Add ¼ cup soy sauce.
- Seal bag and shake to combine.
- Add steaks (two per bag).
- Let marinade for 2-3 hours, flip bag halfway through to ensure both sides are coated evenly.
- Transfer steaks to a plate.
- Sprinkle an even layer of Montreal Seasoning on both sides of steak.
- Let rest at room temperature for 30 minutes before cooking.

Our Grill Method

1. Heat your gas grill to about 600 F.
2. Place steaks on grill for amount of time according to your preference. (see cooking chart above)
3. Turn when they're brown on the outside (usually after a few minutes). Brown on the second side.
4. Check for desired doneness. (I always remove the steak when it's one level below the way I like it, example: if you like medium-well take steak off the grill when it looks medium.) Here's why, it will continue to cook as it rests. This is important, you don't want to skip this step! Remember, you can always throw it back on the grill and cook it more, but you can't undo overcooked!
5. Cover loosely with foil to let the meat rest, continue cooking and seal in juices.