

Jack Daniels Marinade for Tender, Delicious Steak

Course

Main Dish

Servings

4 PEOPLE

Prep Time

5 MINUTES

Cook Time

8 MINUTES

Passive Time

6 HOURS

Ingredients

- 1/2 cup Jack Daniels Whiskey
- 1 cup Coca-Cola Can also use cherry coke for a cherry flavored marinade
- 1/4 cup Soy Sauce
- 3 tbsp Worcestershire sauce
- 2 tbsp Honey
- 2 tbsp Fresh Lemon Juice
- 1/4 cup Brown sugar
- Salt & Pepper to taste
- 1 tbsp Tabasco sauce Optional for added spice

Instructions

1. Combine all ingredients in a medium mixing bowl, ensuring that the brown sugar is fully dissolved into the mixture. Add a bit more brown sugar if the mixture is extremely thin.
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2. Pour the mixture into a heavy-duty plastic food bag.
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3. Place one to two pounds of your favorite steak into the bag with the marinade. Almost any steak will do!
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4. Make sure your steak is fully covered by the marinade. It may help to lay the bag flat.
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5. Place the bag in the refrigerator for six to eight hours, depending on the thickness of your steak. Flank steak will take less time to fully marinate than thick cuts of rib eye, for example. You can also marinate your steaks overnight.
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6. Cook the steaks using your desired method. This Jack Daniels Steak Marinade recipe works exceptionally well with grilled and pan-seared steaks.