

Best Steak Marinade in Existence

Ingredients:

Group 1:

- ¼ cup Worcestershire sauce
- 1/3 cup soy sauce
- 1/3 cup fresh lemon juice
- ½ cup olive oil
- 3 Tbsp dried basil
- 1 ½ Tbsp garlic powder
- 1 ½ Tbsp dried parsley
- 1 tsp white pepper
- 1 tsp minced garlic
- ¼ tsp hot sauce (optional)

Group 2:

- 1-lb meat or chicken

Directions:

1. Add Group 1 to a blender and blend on high for 20-30 seconds.
2. Pour Group 1 over Group 2, cover, and refrigerate for 8+ hours.
3. Cook meat as desired (grilling works great)

Serves 2-3 people.