

American Barbeque Marinade for Steak

INGREDIENTS

1 cup Worcestershire sauce
½ cup Bourbon
8 finely minced cloves of garlic, about 2 tablespoons
¼ cup sugar
¼ cup grated fresh ginger root
1 tablespoon freshly ground black pepper

DIRECTIONS

This is enough for 3-4 flank steaks or whole filets. Put flank steak in this marinade for about 2 hours. Whole filets can marinate for 4-6 hours but cut filets of beef only 2 hours. Do not over marinate, as this mixture will cause the meat to break down if you leave it in too long. Grill to desired degree of doneness. Let rest for 10 minutes then slice and serve with potato salad or roasted potato wedges.

Yields about 2 cups.

