MINUSO



Marinade for Beef

Ingredients

¼ cup M8 Vinegar,¼ cup lite olive oil1 garlic clove, mashed pepper, freshly ground

DIRECTIONS

Mix ingredients and pour over 4 steaks; I suggest New York strip, porterhouse, filet mignon, T-bone or any tender cut. Turn often to coat well.

Marinade for 1/2 to 1 hour.

Remove and pat dry.

Discard garlic. Place steaks on a hot charcoal or gas grill and cook until rare to medium.