



Naturally Raised. Naturally Delicious.
CLASSIC BEEF MARINADE

Ingredients

1/3 C Balsamic Vinegar
1/3 C Soy Sauce
1/4 C Extra Virgin Olive Oil
1/4 C Worcestershire Sauce
1 Tbsp Honey
1 Tsp Italian Seasoning
1 Tbs Dried Mustard
2-3 Garlic Cloves, Sliced

Directions

1. Peel and slice the garlic cloves.
2. Put all ingredients in a bowl and whisk to mix thoroughly.
3. Place your cut of beef in a sealable container (a ziplock bag or food storage container with a lid) and pour the marinade on top of your beef.
4. Cover and refrigerate for at least 20 minutes and up to 8 hours before cooking.

Notes

Feel free to tweak the ratio of ingredients and add your own flavors to make this marinade your own!