

Balsamic Steak Marinade

- 1/4 cup Bragg's liquid aminos
- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar, NO sugar added
- 1 teaspoon italian seasoning
- 1/2 teaspoon garlic powder
- 1 teaspoon Himalayan sea salt
- 1/2 teaspoon black pepper
- Steaks to use with steak marinade: 32 oz Sirloin steaks

1. Whisk together all marinade ingredients in a small bowl.
2. Pour the marinade into a gallon zip lock freezer bag. Add the steaks, seal the bag, and move them around to coat well.
3. Marinate for at least 3 hours and no more than 8 hours. (More may result in mushy meat.)
4. Cook sirloin steaks as desired on the grill, or cook steaks in the oven.

Serving Size = 3 ounces

