

Savoury Heavenly Dexter Beef Steak Marinade:

No matter what cut steak you use, this simple, easy Heavenly Dexter Beef Steak Marinade will make that steak melt in your mouth and be great with any meal!

Whether you get out the BBQ, or prefer to fry your steak in a pan, you will love this recipe.

Do you want to know you are eating the healthiest meat, for you and your family?

Eat Grass Fed - Grass Finished Heavenly Dexter beef for all your beef choices.

Find out **Why Grass Finished-Grass Fed Heavenly Dexter Beef Is Best!**

Recipe for Steak Marinade;

Place Heavenly Dexter beef on a cookie sheet or any large pan with a lip. Sprinkle both sides liberally with sea salt. Marinate the meat for 6 to 24 hours. The longer you marinate the Heavenly Dexter beefsteak the better the flavor!

Remember when cooking, the less you turn it, the better. It will keep more of its juices.

- 3 Tbsp Red wine vinegar or Balsamic Vinegar
- 4 Tbsp Worcestershire or Bragg sauce
 - 3 Cloves of crushed/minced garlic
- 2 Tbsp Steak spice (Montreal is nice)
 - 2 oz olive oil

Mix together and pour over steak.