# Steak Marinade

SAUCES & MARINADES

**YIELD**
≈240 g (1 cup), for ≈2 lb steak

**ACTIVE**
5 min

**TOTAL**
5 min + 2–8 h marinate

**EQUIPMENT**
Zip-top bag or shallow dish

| # | INGREDIENT | MASS | VOLUME | PROCEDURE |
|---|---|---|---|---|
| **1** | Soy sauce | 64 g | ¼ cup | Whisk the soy sauce, oil, lime juice, brown sugar, chili powder, garlic, salt and pepper in a bowl until the sugar dissolves. |
| | Canola oil | 55 g | ¼ cup | |
| | Lime juice | 30 g | 1 lime | |
| | Brown sugar, packed | 53 g | 4 tbsp | |
| | Chili powder | 16 g | 2 tbsp | |
| | Garlic*, minced* | 15 g | 1 heaped tbsp | |
| | Salt | 6 g | 1 tsp | |
| | Black pepper | | to taste | |
| **2** | Steak | 900 g | ≈2 lb | Coat the steak in the marinade. Refrigerate 2–8 h, turning once. |
| **3** | | | | Lift the steak out and let the excess drip off before cooking. Discard the used marinade. |

**NOTES**

- Past ≈8 h the lime starts to make the surface mushy.
- The sugar burns over very high heat, so watch for charring on the grill.