

C.J.'s Secret Ingredient A.1.® Steak Sauce Steak Marinade

Bold, sweet, tangy, and unforgettable—perfect for broiling or grilling!

Estimated Yield: Serves 4–6 steaks (1 per person)

Ingredients for Marinade

- 1/2 cup **A.1.® Steak Sauce** (*optional but highly recommended for flavor boost*)
 - 1/4 cup **Worcestershire sauce**
 - 1/2 cup **brown sugar**
 - 1/2 cup **honey** (*optional for added sweetness and caramelization*)
 - 1/2 teaspoon **garlic powder** (*optional*)
 - Salt and pepper to taste
-

Best Cuts to Use

- Ribeye
 - New York Strip
 - Flank Steak
 - Skirt Steak
 - Sirloin
 - Tri-tip
-

Instructions

1. **Prepare the marinade:** In a bowl, whisk together A.1.® Steak Sauce, Worcestershire sauce, brown sugar, honey (if using), garlic powder, salt, and pepper until well combined.
2. **Marinate the steak:** Place steaks in a resealable plastic bag or glass dish. Pour marinade over steaks, making sure they're fully coated.

3. **Cover and chill:** Marinate **overnight** in the refrigerator for best flavor absorption. If short on time, marinate at least 2–4 hours.
 4. **Bring to room temperature:** Take the steak out of the fridge 30 minutes before cooking.
 5. **Cook your way:** Grill or broil steaks to desired doneness. For grilling, use medium-high heat and flip once for perfect grill marks.
 6. **Rest before serving:** Let steaks rest for 5 minutes before slicing.
-

Serve With Suggestions

- Grilled corn on the cob
 - Roasted garlic mashed potatoes
 - Baked beans
 - Classic potato salad
 - Garlic bread
 - Fresh garden salad
-

Disclaimer

This recipe is not sponsored or affiliated with A.1.® Steak Sauce. The product is mentioned solely as a personal ingredient preference.

© 2025 MrsGRents.com™. All rights reserved.

This recipe is intended for personal use only. No part may be reproduced or distributed without permission.