

## 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)**

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### 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
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### Best Cuts to Use

- Ribeye
  - New York Strip
  - Flank Steak
  - Skirt Steak
  - Sirloin
  - Tri-tip
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### 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.
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### **Serve With Suggestions**

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

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

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