



A Recipe from Old Smokey Products Company

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RECIPES // Spicy Beef Marinade

Put some spice in it.

Ingredients

- * 1 1/2 cup salad oil
- * 3/4 cup soy sauce
- * 1/4 cup worcestershire sauce
- * 1 T dry mustard
- * 2 tsp salt
- * 1 tsp pepper
- * 1/2 cup wine vinegar
- * 1 T chopped parsley
- * 1/3 cup lemon juice

Directions

Mix ingredients, pour over beef and cover tightly. Refrigerate for 24 hours, or as long as you can. Remove steaks from marinade and cook according to cooking chart (see "Show Stopping Steaks")