

Portions:
Up to 4 pound roast or equivalent steaks



Ingredients

1/3 cup	soy sauce
1/2 cup	olive oil
1/3 cup	fresh lemon juice
1/4 cup	Worcestershire sauce
1 1/2 tbsp	chopped fresh garlic (or powder)
3 tbsp	dried basil
1 1/2 tbsp	dried parsley flakes
1 tps	ground coarse black pepper
1/4 tsp	hot pepper sauce (optional)

Directions

Place the soy sauce, olive oil, lemon juice, Worcestershire sauce, garlic powder, basil, parsley, and pepper in a large bowl and whisk thoroughly. Use blender if available.

Add hot pepper sauce (optional) and garlic, if desired. Whisk or blend until thoroughly mixed.

Pour marinade over desired type of meat in a glass bowl, zip lock bag or other.

Cover, and refrigerate for between 4 and 8 hours.

Cook meat as desired.

The Chef's comments:

This recipe dates back some 20 years for me. I needed a marinade for steaks that were not top of the line such as sirloins or flank. However, certainly use it with any cuts of beef.

This marinade can be used for roasts or any cut of steaks.

Discard all leftover marinade because of raw meat content.

Bon appétit, *Chef Gilles.*

