



Balsamic Steak Marinade Recipe



Ingredients:

- ¼ cup Coconut aminos
- ¼ cup Olive oil
- 2 tbsp Balsamic vinegar
- 1 tsp Italian seasoning
- ½ tsp Garlic powder
- 1 tsp Sea salt
- ½ tsp Black pepper
- 32 oz Sirloin steaks (4 8-oz steaks)

Method:

1. Whisk together all marinade ingredients in a small bowl.
2. Pour the marinade into a gallon zip lock freezer bag. Add the steaks, seal the bag, and move them around to coat well.
3. Marinate for at least 3 hours and no more than 8 hours. (More may result in mushy meat.)
4. Cook sirloin steaks as desired on the grill, or cook steaks in the oven.