The Best Steak Marinade Ever

For Fathers Day John always asks for the same thing. "I just want something simple on the grill" he says. What he means is BEEF marinated with this little recipe of his own devising. I do most of the cooking in our house, but there are a few things I hand off to him, and marinating beef is one of them. He usually just tosses the ingredients in a zip lock bag willy-nilly, but I thought you might like some actual measurements, so here is my best approximation of what John usually does. I'll bet it would taste pretty fabulous with Tofu or Portabello mushrooms too if your Dad is not a carnivore.

For 2 lbs. of steak (these are rib-eyes, but New York, Filet, Skirt Steak, Flat Iron - just about anything you would like to grill will work):

1/4 cup Worcestershire Sauce
1 Tblsp. Crystal Hot sauce (or Frank's - anything red and vinegary)
1 Tblsp. Montreal Steak Seasoning (McCormick's) Also, we really like salt so I threw in an extra teaspoon, just sayin'.
1 tsp. chile powder (I used Anaheim, but whatever you have is fine - Grandma's Chili powder even)
2 Tblsp. olive oil

Whisk all the ingredients together. Put your meat in a zip-lock bag and pour the marinade over it. Knead it in a little to coat the meat evenly. Push as much of the air out of the bag as you can and seal. Put in the refrigerator up to 1 hour, or leave it on the counter for at least half an hour. We usually get the steak in the marinade then proceed with the rest of dinner. Take your steaks out of the marinade and grill over high heat. After you turn them over, pour the remaining marinade over the meat. Continue to cook to your liking. Let rest 10 minutes before serving.

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