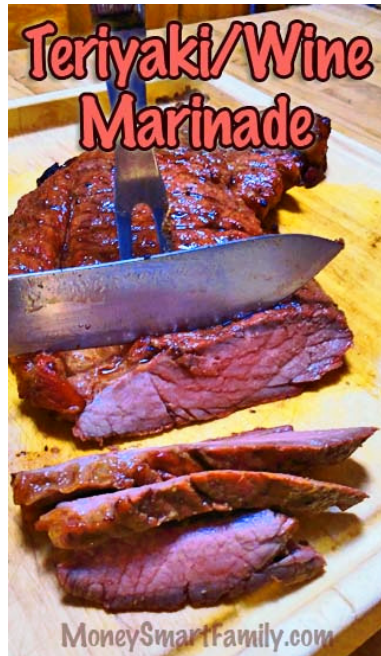


Steak Marinade Recipe with Teriyaki & Wine Recipe

<https://moneysmartfamily.com/money-saving-tips/chunk-beef-main-dish-recipes/#marinade>



This is one of our favorite marinades for our chunk beef main dish recipes and it's so simple to make.

Ingredients:

- 1 Cup of wine (red and inexpensive preferred)
- ½ Cup Teriyaki Sauce
- 1 Tbs Powdered Ginger
- 1 Tbsp French's Yellow or Dijon Mustard (not powdered)
- Salt and Pepper to Taste

Directions:

If your steak is frozen, defrost it overnight so you can start marinating it in the morning. Use a roasting pan or glass baking dish, add beef and pour marinade mixture over it. Flip meat pieces every couple of hours throughout the day. Poke with a fork multiple times to help the marinade penetrate the meat. Cook on the grill. It is delicious.

Boil any leftover marinade for at least 4 minutes, in a glass bowl or measuring cup. You can do this in the microwave or on the stove top. Then serve as the sauce with the meal.

Optional:

This marinade can also be used for pork, lamb or chicken.