

Rib Steak Marinade

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 15 m

Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Paleo

Source: Family Table by
Mishpacha Magazine

A good rib steak needs nothing more than a smear of olive oil with a sprinkling of kosher salt and pepper or a savory marinade. Heavy sauces will overpower the meat's natural flavor. Here's a delicious marinade that will only enhance the flavor of your meat. Simply allow the meat to sit, remove from marinade, toss the liquid, and grill. Then sit down, relax, and enjoy!

Ingredients (9)

Steak

4 (12-oz./340-g.) bone-in rib steaks, 1 inch (2 and 1/2 centimeters) thick

Marinade

1/2 cup Gefen Extra-Light Olive Oil

1/4 cup Kedem Red Wine Vinegar

2 cloves garlic, crushed or 2 cubes Gefen Frozen Garlic

- 1 teaspoon dried rosemary leaves
 - 1 teaspoon dried parsley flakes
 - 1 teaspoon **Gefen Frozen Basil**
 - 1/2 teaspoon kosher salt
 - 1/2 teaspoon black pepper
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Start Cooking

Make the Steaks

1. Rinse and pat steaks dry.
2. Combine all marinade ingredients in a large Ziploc bag.
3. Marinate for one hour at room temperature, or for four hours or overnight in the refrigerator.
4. Preheat your grill. Grill for four minutes each side or to desired doneness.