

# Oyster Steaks

Recipe By Yocheved Lercher



Cooking and Prep:  1 h

Serves:  2

Contains:  

Preference: Meat

An easy, recipe for soft, melt in your mouth steak.

Difficulty: Easy

Source: Whisk by Ami

Magazine

## Ingredients (5)

### Steak

2 oyster steaks (1/2 to 3/4 pound each)

### Marinade

1/2 cup Heaven & Earth Ketchup

1/2 cup Haddar Less Sodium Soy Sauce

6 tablespoons brown sugar

2 tablespoons oil

## Start Cooking

### Prepare the Steaks

1. Preheat the oven to 350 degrees Fahrenheit. Place steaks in a baking pan.
2. In a small bowl, whisk together marinade ingredients. Pour over steaks. Cover pan tightly. Bake for 35–40 minutes.
3. To serve, slice each steak into thin strips. Use remaining sauce from pan as a dipping sauce.