



Steak

 4 servings  1 Hour

Ingredients

3 Striploin Steaks
4 Packages Club House Meat
Marinade (Photo Below)
1 Cup Balsamic Vinegar
3/4 Cup Vegetable Oil
3/4 Cup Water
Salt
Pepper



Method

1. Pierce the steak several times with forks on both sides, salt and pepper both sides of steaks
2. In a glass add 2 Packages of Club House Meat Marinade (don't follow package directions), Add 1/2 Cup of Balsamic Vinegar, Add 1/4 Cup Vegetable Oil, Add 1/4 Cup Water
3. Mix with a fork and pour into a large glass dish
4. Place steak in the dish
5. In a glass, Add 2 more Packages of Club House Meat Marinade, Balsamic, Oil and Water like above, Mix and pour over the steaks
6. Cover with lid or tin foil and place in the fridge for at least 1 hour, the longer the better
7. Continue to pierce with forks and flip while marinating
8. Preheat the BBQ to 400°
9. Place Steak on BBQ, Pouring 1/2 marinade on top, when you flip pour the other half of left over marinade
10. Cook on the BBQ until center is 130° flipping one time,
11. Remove from BBQ and let rest for 5 minutes