



IT'S
Grilling
TIME!

Chef Cerrato's Grill Marinade

1/3 c. Balsamic Vinegar
3 tbs. Pure Maple Syrup
1/3 c. Soy Sauce
1/3 c. Ketchup
3 tbs. A-1 Sauce
1 tbs. Worcestershire
1/3 c. Orange Juice
1/3 c. Pineapple Juice
¼ c. Brown Sugar

2 tbs. Chopped Garlic
1/2 c. oil
1 tsp. Black Pepper
1 tsp. Onion Powder
1/2 tsp. Ground Ginger
½ tsp. Red Pepper Flakes



Whisk together all ingredients. Marinate steak with just enough marinade to coat for minimum 24 hours or up to 4 days. Reserve left over marinade in a jar for a later meal, up to 30 days. Grill and Enjoy!