



Balsamic Marinated Steaks

From dulcetcuisine.com

- 2- 8 oz steaks, use your favorite cut
- ½ Dulcet Essential Balsamic Sauce & Dressing*
- 1 T minced fresh garlic
- 1 T fresh rosemary, chopped
- Sea Salt & Fresh Ground Black Pepper

1. Combine the Dulcet Essential Balsamic Sauce & Dressing with the garlic & rosemary.
2. Place the steaks in a non reactive dish or large zip lock bag.
3. Pour the marinade over the steaks.
4. Marinate for 12-24 hours, turning once.
5. Remove the steak from the marinade.
6. Season the steaks generously with salt and freshly ground pepper.
7. Grill steaks to desired doneness.

Serves 2

*Essential Balsamic Sauce & Dressing is gluten-free.

Notes: _____

From our test kitchen:
This marinade can be used with rack
of lamb or lamb chops.

