

Miso Ginger Denver Steak Marinade



INGREDIENTS

- 1 oz soy sauce
- 1 oz balsamic vinegar
- 1 tsp miso paste
- 1/2 tsp garlic powder
- 1/2 tsp ginger powder
- 1/2 tsp ground black pepper

DIRECTIONS

Whisk all ingredients together in a zip-top bag. Add steaks, press out the air, and seal tightly. Place the bag on a plate and refrigerate overnight, flipping occasionally for even flavor.

About 1 hour before cooking, remove steaks from the fridge to come to room temperature. Pat dry, sprinkle with salt, then grill or pan-roast to your liking.

For an amazing pan sauce:

While the steaks rest, pour the leftover marinade into the pan. Simmer until thick and sticky, then add 1/2 cup red wine and reduce by half. Turn off heat, whisk in 2 tbsp cold butter until smooth and glossy, and spoon over steaks.