

Anchovy Garlic Steak Marinade



Ingredients:

3 – 50 gram tins of Anchovy filets

4 tbsp Dijon Mustard

7 Cloves Garlic

4 TBSP Olive Oil

1 tsp Ground Black Pepper

Add all ingredients into blender and puree into a paste. Spread paste on all sides of steak
Wrap steak in saran wrap. Let marinade for 2 days in refrigerator.

Cooks notes:

BBQ with redirect heat to avoid burning the marinade