

Delicious and Simple Steak Marinade

Recipe Courtesy of Folded Hills' Executive Chef Mark Gonzales



FOLDED HILLS

WINERY · RANCH · FARMSTEAD



PAIR WITH:

Folded Hills
Brothers Syrah...
Aromatics of plum and
leather. This mineral-driven
wine is laced with notes of
refined black pepper.
Fragrant and versatile, the
refined tannins are
balanced with bright acidity
and a full body.



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INGREDIENTS

- ¼ cup olive oil
- ½ cup soy sauce (always buy low sodium) or Nama Shoya
- ¼ cup Worcestershire sauce
- ¼ cup lemon juice
- 2 garlic cloves, smashed finely chopped or minced
- salt and pepper

DIRECTIONS

- Mix all together, place meat in a plastic bag or put in a deep pan and turn the meat while it is marinading.
- Marinade a few hours or overnight.