Rib & Rib Steak Marinade

By Robert M Joppa

4 Rib or Rib eye steaks
1 cup Olive oil
¾ cup Apple Cider vinegar
2 tablespoons soy sauce
2 tablespoons Worchestire sauce
1 Onion, finely chopped
4 cloves garlic, minced
½ teaspoon salt
½ teaspoon ground pepper

1. Mix all marinade ingredients in a bowl and whisk together.

2. Place 2 steaks in a gallon sized resealable bag. Pour ½ the marinade over them, then add the other 2 steaks and rest of marinade.

3. Squeeze out as much air as possible and let sit for 8-24 hours in the refrigerator.

4. When cooking, sear both sides of steak on high heat for 1 minute per side (best done on stove or grill). If searing on the grill, reduce heat and cook to desired doneness. If searing on the stove, place in oven at 325 degrees and cook to desired doneness.