



NANA'S 10 STEAK MARINADE

A savory-sweet family marinade for fondue steak and other meats.

PREP TIME	MARINATE TIME	COOK TIME	YIELD
10 minutes	Overnight	Not applicable	Varies

INGREDIENTS

- 2 tablespoons salted sesame seeds
- 6 tablespoons sugar
- 2 cloves garlic, minced
- Up to 1 tablespoon black pepper (I use less)
- 3/4 cup soy sauce
- 1/4 cup salad oil
- 1/2 teaspoon Accent
- 4 fresh green onions, finely chopped
- 2 tablespoons dried minced onion
- 1/2 teaspoon ground ginger

INSTRUCTIONS

1. Combine the sesame seeds, sugar, garlic, black pepper, soy sauce, salad oil, Accent, green onions, dried onion, and ginger in a bowl. Stir until well mixed.
2. Place the steak or other meat of your choice in a food-safe container or resealable bag.
3. Pour the marinade over the meat and turn the pieces until they are evenly coated. Cover or seal, then refrigerate overnight.
4. Remove the meat from the marinade and discard the used marinade.
5. For fondue, cut the steak into bite-sized pieces and cook in hot oil according to your fondue pot's directions. You can also broil it, watching closely and turning it so both sides cook. Do not overcook, or the meat may become tough.

WENDY'S TIPS & NOTES

- This marinade works well with steak and other meats. Adjust the cooking method and time for the type and cut of meat you use.
- The original recipe calls for 1 tablespoon black pepper, but I use less. Start with a smaller amount and adjust it to your family's taste.
- Always marinate meat in the refrigerator. If you want marinade for serving, set aside a clean portion before it touches raw meat.
- We love this steak for fondue with stuffed baked potatoes, rolls, and a vegetable. It is one of our family's most-requested birthday dinners.

WendysCozyHome.com

Making every house feel a little more like home.

Wendy's Cozy Home | Printable Recipe