

Copper Creek Ranch

Korean-Style Marinade

Ingredients

2 lbs. Round Steak
2 Tbsp. Garlic, minced
1 Kiwi, minced
1/2 c. Soy Sauce
3 Tbsp. Sugar
1 Tbsp. Cooking wine
1 Tbsp. Honey
Dash Salt
Pepper (a few dashes)
1 tsp. sesame seed oil
Dash of sesame seeds
(optional)

Directions

1. Pulse garlic cloves and kiwi in food processor until minced. Pour into a Ziploc bag.
2. Add the soy sauce, sugar, cooking wine, honey, salt, pepper, sesame seed oil, and optional sesame seeds to the Ziploc bag. Combine all well.
3. Add the meat to the marinade and refrigerate for about 1 hour.
4. Grill to desired doneness.

Notes:

*Perfect for Korean ribs, Sirloin, Fajita, or Round Steak
*Use caution: Kiwi is a very strong tenderizer. Do not marinate more than 1-2 hours or the meat will fall apart.