

# Jack Daniels Marinated Ribeye



PREP TIME

10 mins

COOK TIME

10 mins



COURSE

Main Course

CUISINE

American



## INGREDIENTS

- $\frac{3}{4}$  cup Jack Daniels
- $\frac{1}{2}$  cup Soy Sauce
- $\frac{1}{4}$  cup Worcestershire sauce
- 2 tbsp Hot sauce
- 1 Lemon juiced
- 1 cup Brown sugar
- $\frac{1}{4}$  cup Dijon mustard
- 1-2 tbsp Beef seasoning

## INSTRUCTIONS

1. Start off by mixing your marinade into a large mixing bowl. Add these ingredients Jack Daniel's, Worcestershire sauce, soy sauce, hot sauce, lemon juice, brown sugar, dijon mustard and your beef seasoning. Whisk for a minute or two until it is all combined.
2. Have your ribeyes dry and place them into a large 2 gallon zip lock bag and then pour your marinade in. Make sure to seal the bag airtight and then mix well. Place in the fridge for a minimum of 4 hours.
3. When the 4 hours expire, place your steaks out on a wire rack to dry. Every 20 mins pat dry with a paper towel. Repeat this process for 45-60 minutes. During this time,

fire up your BBQ for direct searing.

4. 10 minutes prior to direct grilling ,season your steaks on both sides with your favorite beef seasoning.
5. Place steaks directly over the searing zone. Make sure it's not too close to the coals because you don't want to burn the steaks on the outside.
6. While searing, make sure to flip every minute or so. Keep flipping every minute for a total of 8ish mins and then check the internal temp. You want to remove the steaks at 125 internal degrees.
7. Rest on a cutting board or a wire rack for 8-10 mins.
8. Slice and serve with your favorite side dish.
9. Enjoy with Family and Friends!



#### KEYWORD

jack daniels marinade, perfect steak, riebeye, whiskey