

INGREDIENTS

- 1 can brown or dark lager beer
- 1/3 cup yellow mustard
- 2 tbspoonssmoked salt
- 1 tbspoon fresh ground pepper
- 2 tbspoons maggy sauce
- 2 tbspoons Worcester sauce
- 4 Ribeye or NY steaks
- 2 Red onions diced
- 4 bell peppers diced

INSTRUCTIONS

1. For the Marinade:
2. Put in a bowl the beer, mustard, sauces salt and pepper, whisk until everything is incorporated.
3. Add the steaks and let them marinate for about 2 hours.
4. Saute bell peppers and onions, season with salt, pepper, a pinch of sugar and a splash of a good vinegar.
5. Cook the steaks in a pan or grill as desired.



RibEye Beer Marinated



4-5 servings



25 minutes

This type of marinade is very common in the North of Mexico, it goes amazing with beef.

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