



Smoky Mustard Marinade

This marinade works well on flank steak, tri-tip, and London Broil.

Active Time: 5 Minutes

Ingredients:

- 1/3 cup apple cider vinegar
- 2 Tablespoons *HH Rosemary Olive Oil* (or plain olive oil)
- 1 Tablespoon Dijon mustard
- 3 cloves garlic, minced
- 1 teaspoon *HH Herb Smoked Seasoning Salt*

1. Combine all ingredients together in a large ziplock bag or baking dish deep enough to hold marinade and steak.
2. Cover and marinate for at least 1 hour, up to 6.
3. Remove steak from marinade, pat dry, grill to preferred degree of doneness.