

NORTH COAST BREWING

THE BEST BEERS IN THIS WORLD...OR ANY OTHER.

North Coast Brewing Recipes

NEW YORK STEAKS WITH RED SEAL MARINADE

4 New York steaks, 12–16 oz. each

Marinade:

½ cup olive oil	4 garlic cloves, crushed
1 cup Red Seal Ale	1 tsp. Kosher salt
¼ cup lemon juice	1 tsp. sugar
4 Tbsp. soy sauce	1 tsp. dry mustard
4 Tbsp. Worcestershire	1 tsp. pepper
½ tsp. Tabasco	

Mix all ingredients together. Marinate steak 8 hours in refrigerator. Grill meat to desired doneness.



RECIPE O' THE
SEASON

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