

Bone Suckin' Yaki Perfect Steak



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Grilling the perfect steak is no problem with Bone Suckin' Yaki!

Ingredients:

Bone Suckin' Yaki, 13.25 oz.

Ribeye Steaks, 4

Directions: Pierce steaks with fork several times on each side.

Place steaks and Yaki in a re-sealable bag. Marinate in refrigerator for at least one hour. Remove from refrigerator and let stand 20 minutes at room temperature.

Preheat grill to high. Grill steaks for 5 minutes on each side or until desired temperature. (Rare/130°, Medium Rare/145°, Medium/160°, Medium Well/165°, Well Done/170°) Remove from grill, let stand 5 minutes to allow the juices to redistribute and serve.

More Bone Suckin' Recipes at BoneSuckin.com or give us a call at
1-800-446-0947 / 919-833-7647.