



Yorkshire ACV Meat Marinade

Add to marinades, especially meat dishes



Yorkshire Cider Vinegar Steak Marinade

110g Brown Sugar
110g Rapeseed Oil
60ml Yorkshire ACV
60ml Soy Sauce
2tsp crushed garlic.

Method:

Put the meat to marinade in a sealable plastic bag or container. Combine the ingredients together with a whisk and pour over the meat. Leave to marinade for at least 30 minutes in the fridge. Grill or fry your steak to taste – typically 7 – 8 minutes on each side, and leave to rest for 4 minutes before serving.