



GARLIC MARINATED STEAK WITH BLUE CHEESE CRUMBLES

Ingredients:

- 4 Ribeyes, T- bones, or other steaks of your choice
- 4 oz Coconut aminos
- 4 oz Pineapple juice
- 1 Tbs Olive oil
- Garlic powder
- Onion powder
- Blue cheese crumbles
- Salt and pepper to taste

Directions:

1. Rinse and pat dry steaks. Place in glass pan.
2. Sprinkle both sides of steak with garlic powder and onion powder.
3. Add coconut aminos, pineapple juice, and olive oil to steaks and marinate steaks for at least one hour..
4. Grill steaks to desired doneness, dipping into marinade each time steaks are flipped.
5. When done, season with salt and pepper to taste.
6. Top with blue cheese crumbles.

Gluten free recipe

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