

Herb Lemon Marinade

This recipe isn't only for steak but you can use it for chicken or turkey as well. It's getting close to football season and if you are having a party, knock people's socks off with a twist on the usual marinade. Enjoy.

xoxo,
Kristin

1. In a blender or food processor, combine the basil, scallions, thyme, mint, garlic, salt, lemon zest, and lemon juice. Pour olive oil over the mixture; blend until it turns to paste.
2. Using paper towels, pat the steak dry and place in a large bowl; slather the paste mixture all over the meat. Cover and refrigerate for at least 30 minutes or even better, overnight. If using chicken or turkey marinate no longer than 3 hours.
3. When you are ready to cook the steak, light the grill or preheat the broiler. Use a paper towel to pat the meat dry. Grill the meat over direct heat or broil until the meat nicely browned on both sides. Let it rest for 5 to 10 minutes before slicing against the grain and serving.

Recipe from The Today Show