

Jackie's Quick and Easy Ribeye Marinade

Ingredients

1 or 2	Ribeye steak (1 to 1 ¼ inch thick)
3 tbsp	Uncle Bob's Cajun Dirty Rice Seasoning
1 tbsp	Uncle Bob's Garlic Onion Pepper blend
3 tbsp	Worcestershire Sauce
1 tbsp	Cholula Pepper Sauce
1 tbsp	Grey Poupon Mustard
1 tbsp	Brown sugar
2 tbsp	Olive Oil
1 cup	White Wine

Directions

1. Place the ribeye steak in a zip lock bag; add all ingredients.
2. Thoroughly mix contents with steak.
3. Place in frig for 12 to 24 hours.
4. Before grilling, discard marinade, allow steak to come to room temperature, and grill to your liking.