



STEAK HAWAIIAN

Approximate Prep Time: 10 minutes

Approximate Cook Time: 15-20 minutes

Serves: 4

INGREDIENTS

From Weiss Meats:

- 4 Delmonico or NY Strip Steaks.
- 1 large zip top bag

From Your Grocer:

- 1 1/2 TBS sesame oil
- 2/3 cup of apple cider vinegar
- 12 oz can of pineapple juice
- 2 cup of soy sauce (light or low sodium - if you want to use regular soy sauce, use 1 1/3 cup soy and 2/3 cup water or it will be too salty)
- 1 cup of brown sugar
- 1 1/2 TBS garlic powder
- 1 1/2 TBS minced ginger
- 1 Fresh Whole Pineapple (Optional)

PREPARATION

- Combine all in a saucepan and heat over medium heat.
- Once mixture reaches a low boil, stir for a minute and then turn off the heat.
- Allow to cool completely and then transfer to a large zip top bag.
- Add in your steaks and marinate all day, or for at least 4 hours, turning half way through (2 days is even better, turning every 8 hours or so).
- Before grilling your steaks, slice pineapple into 1" thick circles.
- Grill steaks to your preferred doneness and enjoy!
- Add pineapple to the grill towards the end of your grilling session - you'll grill each side of the pineapple for about 3 minutes. They are a great accompaniment to the steaks.

**For charcoal grills, start grilling at the point that the coals have ashed over.*