



Marinade for chuck steak

Ingredients

- **¼ cup** honey
- **¼ cup** red wine vinegar
- **½ cup** olive oil
- **1 tsp** red pepper flakes
- **1½ tsp** black pepper
- **1½ tsp** salt
- **2 tbsp** Worcestershire sauce
- **5 sprigs** fresh thyme
- **5 cloves** minced garlic

Instructions

1. **Mix** all ingredients in a bowl.
2. **Place** the chuck steak in a freezer bag or shallow dish.
3. **Pour** the marinade over the steak, ensuring it's fully coated.
4. **Seal** the bag or cover the dish and refrigerate for **at least 4 hours**, preferably overnight.
5. **BBQ** to desired taste.