

TMS Smokey Marinated Chops or Steak

Serves 4-6

Ingredients

1/3 cup soy sauce

1/2 cup olive oil

1/3 cup fresh lemon juice

1/4 cup Worcestershire sauce

3 TBL TMS Mesquite BBQ rub

2 – 2 ½ lb Thick cut pork chops or beef steak

1. To make the marinade, combine first five ingredients together (soy sauce through TMS Mesquite BBQ Rub) together and mix well.
2. Place pork chops or steak in a one gallon Zip Lock style bag and cover with marinade mixture. Remove as much air as possible from the bag and zip the bag closed. Place in refrigerator and allow to marinate 1-3 hours. Turn the bag over occasionally to ensure adequate coverage of the marinade.
3. Preheat grill to a medium heat.
4. Remove meat from the bag and drain off excess marinade.
5. Place meat on grill and cook pork to a minimum internal temperature of 145°F. or steak to desired doneness. Remove from heat and serve.