



Teriyaki Steak

- 5 pounds of rib roast
- ½ cup soy sauce
- ½ cup vegetable oil
- ¼ cup sugar
- ¼ tsp pepper
- 1 to 2 tsp salt
- ¼ tsp accent
- 2 cloves garlic
- 2 small, long onions

Our family likes to cut up the roast or steak into thin sliced pieces. You then marinate with the rest of the ingredients for no less than 24 to 48 hours.

We like to grill the steak most of the time, which tastes the BEST! The original recipe is for the oven at about 450 degrees until brown. (approximately 20 minutes depending on the size of pieces). You can then put it in a crock pot to keep warm and serve.

This is a MUST for our family over the holidays!

Recipe courtesy of Margaret Stoltz, Customer Master Software Support Representative II. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.