

Steak Marinade
Courtesy of Chef Percy Oani

THE SHORES
DINE ON THE BEACH

Chef Percy's July 4th Cook Out Tips

I love to grill steak for my family. Ribeye steaks are a bit less expense during the summer. They are flavorful, tender and cook quickly.

The kids help out by grilling the vegetables like zucchini and squash, but they don't help with seasoning the meat. This is a job for Papa until they understand the art of seasoning food.

A marinade adds dimension and flavor to your cook out meats and fish.

The marinade includes salt, freshly cracked black pepper, chopped fresh herbs (parsley, chives, basil), smashed garlic, onions, grapeseed oil. Make an extra-large batch to utilize the marinade as a sauce. Pour half of the marinade in a large glass baking dish to marinate the meat for an hour. Pour the other half of the marinade in a separate bowl. Add a splash of lemon juice to the sauce for the extra zip. Place meat on the barbeque and grill to your liking, basting with marinade as you go.

Corn on the cob is a delicious and easy side dish. Grill 7 minutes and sprinkle with parmesan cheese and paprika. Drizzle with hot sauce.



From my kitchen to yours...Chef Percy Oani