

Tips For Grilling Award-Worthy Steaks

(NAPSA)—According to a recent study, 62 percent of Americans now report grilling year-round. Take a tip from these backyard grillers and pick up some steaks, break out the tools and perfect your grilling techniques. These quick and easy tips will help take your home-grilled steaks to the next level:

- **Quality:** Nothing says quality like USDA-certified meat, such as Walmart's USDA Choice steaks. Only one in five steaks meets the guidelines to be Walmart's Choice Premium Beef so you can be confident you're grilling with the best.



San Antonio Sweet Soy Rib-eyes, created by the San Antonio Fire Department.

- **Temperature:** Remove steaks from the refrigerator at least 30 minutes before grilling to allow the meat to rise to room temperature.

- **Marinade:** Add robust flavor with a marinade that uses ingredients you may already have in your kitchen, like A.1. or Dr. Pepper.

Try this recipe from some experienced grillers who can really take the heat:

San Antonio Sweet Soy Rib-eyes
Makes four servings

3 or 4 Walmart Choice rib-eye steaks

1 cup pineapple juice

1 cup orange juice

1 cup soy sauce

3 Tbsp red wine or sherry vinegar

3 garlic cloves, minced

3 Tbsp Bolner's Fiesta®

Brand's Uncle Chris'

Gourmet Steak Seasoning

Place steaks in a large zip-top bag or shallow dish. Mix pineapple and orange juices with the soy sauce, vinegar and minced garlic. Marinate in the refrigerator for at least 1-2 hours, for a maximum of 12 hours. When steak is done marinating, remove and pat dry, rubbing both sides with the steak seasoning.

Prepare a charcoal grill for direct high heat (450-500 degrees F) using Kingsford® charcoal. Grill with the lid closed, turning once or twice, until cooked to your desired doneness, 6 to 8 minutes for medium rare. Let rest for 5 minutes.

For more information and recipes, visit www.Walmart.com/steak.