



Lubbock Spicy Marinated Steak Sandwiches

Prep Time	2 hours
Cook Time	15 minutes
Cool Time	N/A
Total Time	2 hours, 15 minutes
Servings	4
Ingredients	

- 4 thin-cut ribeye steaks, about 1/4-inch thick
- 1/2 cup soy sauce
- 1/4 cup beef stock
- 1/4 cup Lea & Perrins®
- 1/4 cup Coke®
- 2 Tbsp. hot sauce
- 1 Tbsp. garlic powder
- 1 Tbsp. onion powder
- 4 large burger buns
- Lettuce and sliced tomato

Directions

1. A couple hours before you plan to cook, prepare the marinade by adding the soy sauce, beef stock, Worcestershire, Coke®, hot sauce, garlic powder and onion powder to a medium bowl. Mix well.
2. Place the steaks in a large zip bag and pour the marinade over them.
3. Toss the steaks around to make sure they are all in the marinade. Seal the bag, squeezing out as much air as possible.
4. Place in the cooler or refrigerator for 1 to 2 hours.
5. Prepare the grill to cook direct and hot.
6. Transfer the steaks from the marinade directly to the grill. Cook for 3 minutes until golden brown.
7. Flip and cook another 3 minutes until golden brown on the second side.
8. Remove to a platter.
9. Place a lettuce leaf on each bun.
10. Top with a steak and a slice of tomato.