



Canadian Style Steak Seasoning

Canadian style steak seasoning is a vibrant blend of garlic, black pepper, salt, onion, and paprika. It is a fantastic dry rub for beef, pork, seafood, or chicken. It can also be used as a marinade and works well sprinkled on grilled meats and seafood to bring out the true flavors of the food.



681461 6/26 oz.

Marinade

1/4 cup olive oil
2 tablespoons low sodium soy sauce
2 teaspoons Canadian style steak seasoning
Mix well. Add 1 lb. steak; marinate 30 minutes (or overnight). Grill.

Savory Rub

Combine one cup of Canadian style steak seasoning with two cups of brown sugar. Add 2 tablespoons of onion powder and 2 tablespoons of oregano leaves. Blend all ingredients together and rub on your favorite cut of meat before grilling.