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The Best Steak Marinade



- 1/2 cup soy sauce
- 2 Tbsp olive oil
- 1/2 cup brown sugar
- 1/2 tsp Season All (all-purpose seasoning salt)
- 1/4 tsp ground ginger
- 1/4 tsp black pepper
- 1/4 tsp garlic powder

1. Place a gallon-sized Ziplock bag in a bowl and add all of the ingredients of the marinade to the bag. (The bowl helps keep the bag upright and in place.)
2. Seal the bag and shake the bag around a bit to mix all of the ingredients together.
3. Add the steak and gently shake the bag around again, until the marinade covers the steak.
4. Allow the steak to marinate for 3-6 hours, depending on the thickness of the steak.
5. Grill steak for 2-10 minutes per side, depending on the type of steak used and overall thickness.
6. Let steak rest for 5-10 minutes after grilling, to allow the juices to redistribute. Slice, serve, and enjoy!

*You can use any type of steak you want, but I usually use flank steak - it's my favorite!

<https://butterwithasideofbread.com/the-best-steak-marinade/>



Sugared Asparagus



- 3 Tbsp butter
- 2 Tbsp brown sugar
- 1 cup chicken broth
- 2 lbs fresh asparagus

1. Start by washing the asparagus and patting it dry. Chop into 1-2" pieces.
2. In a skillet over medium-high heat, melt the butter and then add the brown sugar. Add the asparagus pieces and sauté for 2-3 minutes. After that, stir in the chicken broth and bring it to a boil. As soon as it boils, reduce the heat to medium-low, cover the skillet and simmer for 8-10 minutes or until asparagus is tender.
3. Once cooking is complete, remove the asparagus from the skillet and continue cooking the sauce for another 3-4 minutes over medium-high heat. Proceed to pour the sauce over the asparagus and serve immediately.

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