

Steak on the Rocks

Ingredients:

1.5 – 2 pounds Tri-tip steak (feeds 4-5 people)
Lemon pepper
Garlic Salt
Worcestershire sauce
A-1 sauce
Soy sauce

Instructions:

Take the tri-tip steak and cut into thin slices (between 1/8 and 1/4 inch thick). I like buying tri-tip steak because it is as tender and marbled as tenderloin—but not nearly as expensive. Other steak cuts will work—with varying degrees of toughness and moistness.

Make a marinade sauce by combining 1/4 cup water, 1/8 cup A-1 sauce, 1/8 cup Worcestershire sauce and 2-3 good squirts of soy sauce. Stir thoroughly until A-1 sauce is evenly distributed.

Use the rocks around your blazing campfire. Select a rock with a nice flat surface. Brush the rock off (unless you like more “crunch” in your food). The rock is hot enough if you sprinkle water drops on it and they “dance.”

Take the meat strips and soak them in the marinade for a few seconds before placing them on the hot rocks. With a fork, knife, or tongs, turn the meat over occasionally. Ready to eat when both sides are brown. Cook to your own preference of doneness.

When the meat is cooked, remember NOT to dip it back in the marinade—as the marinade has had raw meat in it.

Dinner rolls and an apple can round out this simple, quick meal.