

Yak Steak with Honey Dijon Marinade

(Recipe Compliments of WoodsEdge Farm)

Ingredients:

- 1 WoodsEdge Yak steak, trimmed - (16 oz)
- 1 cup Fresh Squeezed Orange Juice
- 1 Fresh Squeezed Lemon & zest of 1 Lemon
- 1/2 teaspoon Salt
- 3/4 teaspoon Chili Powder
- 2-4 tablespoons Olive Oil
- 3 Cloves crushed garlic
- 1/2 cup Dijon mustard
- 1 tablespoon White Balsamic Vinegar
- 1 tablespoon White Worcestershire Sauce
- 1/2 cup WoodsEdge All Natural Honey



Preparation:

1. In saucepan simmer ingredients for 2 minutes. Let cool and marinate yak steak for at least 30 minutes.
2. Rub the hot grill with a skin-on onion cut in half just before putting meat on the grill. It keeps the meat from sticking. Use a generous coating of coarse sea salt and pepper. Start out with high heat around 400 degrees and sear the steak, about one minute each side. Then cut the temperature to around 250 degrees and grill yak steaks slowly over medium hot fire, hot - not super hot. For a medium rare steak (we don't recommend cooking beyond medium rare) re-move it at rare. It will continue to cook for several minutes after you take it of the grill.

Bon Appetite!

EST. 1976.

WoodsEdge Farm
— *Tibetan Yaks* —
STOCKTON, NJ.