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HERB AND WINE BARBECUED STEAKS

- 3 Pounds Round or Shoulder Steak, 2 ½ Inch Slices
- 2 Cups Dry Red Wine
- ½ Cup Oil
- 2 Tablespoons Minced Onion
- 1 ½ Tablespoons Marjoram
- 1 Tablespoon Salt
- ½ Teaspoon Minced Garlic
- ¼ Teaspoon Black Pepper

DIRECTIONS

1. Place meat in a pan or plastic bag.
2. Combine all remaining ingredients.
3. Pour over meat, turn to coat.
4. Cover and seal.
5. Refrigerate overnight, turning meat or bag to marinate.
6. Broil steaks 4 to 5 inches from heat source for 20 to 30 minutes.
7. Basting every 8 minutes.