



Long Face Ribeye Marinade

- 2 12 ounce bottles of Long Face Amber
- 1 tablespoon red wine vinegar
- 2 tablespoons fresh orange juice
- 1 teaspoon orange zest
- 1/2 cup olive oil
- 1/2 cup white onion
- 2 tablespoons garlic
- 1 teaspoon cayenne
- Salt and pepper to taste

Marinate beef for at least 2 hours. Reserve 1 cup for basting.

