

UltraDrainer Marinade Recipes



Spicy Beef Marinade

1/2 cup picante sauce

1/3 cup red wine vinegar

1/4 cup oil

1 tbsp. fresh cilantro, snipped

1 clove crushed garlic

1/8 tsp. black pepper

Pour marinade over cooked sliced beef. Marinate for 4 to 24 hours in refrigerator. Use in salad, for pita sandwiches or in tortillas. Makes enough marinade for 1 pound of beef.

Mustard Marinade for Country Style Ribs

1/3 cup Dijon mustard

2 tbsp. red wine vinegar

1/4 cup olive oil or salad oil

1 clove garlic, minced

1/2 tsp. thyme

1/2 tsp. Worcestershire sauce

1/4 tsp. pepper

In small bowl, combine mustard and vinegar. Beat constantly with a wire whisk while adding oil a few drops at a time. Then beat in garlic, thyme, Worcestershire sauce and pepper. Pour over country style beef ribs in a shallow pan. Let stand for about 2 hours. Lift ribs from marinade and grill 4 to 6 inches above hot coals for 20 to 25 minutes.

Salmon Teriyaki Marinade

1/2 cup soy sauce

1/2 cup water

1 tbsp. oil

2 tbsp. malt vinegar

1 tbsp. brown sugar

2 cloves garlic, chopped

1 tbsp. Worcestershire sauce

Mix all ingredients together. Marinate salmon at least 4 hours.

Bake 45 minutes at 350 degrees or grill.

Marinade for Sausage (Kielbasa)

1/3 cup honey

1/4 cup spicy brown mustard

1/4 cup vegetable oil

1 tbsp. soy sauce

2 garlic cloves, minced

1 tsp. ground ginger

Mix ingredients together and marinate sausage for at least 1 hour.

Grill sausage 4 minutes each side, basting with marinade.

Citrus Pork Marinade

1 cup salsa

1/2 cup lime juice

1/2 cup beer or water

2 cloves garlic, minced

1 tbsp. snipped cilantro

1 1/2 tsp. ground cumin

1/4 tsp. ground red pepper

1/4 tsp. black pepper

Combine ingredients, pour over pork and refrigerate for 3 to 4 hours before cooking. Makes enough marinade for 1 1/2 pounds of meat.

Marinade for Cajun Shrimp

1/2 cup vegetable oil

1/4 cup soy sauce

1 tsp. freshly grated lemon peel

1/4 cup fresh lemon juice

1/4 cup fresh parsley

2 tbsp. Worcestershire sauce

2 tbsp. red wine vinegar

1 tbsp. dry mustard

1/2 tbsp. paprika

1/2 tbsp. garlic, minced

1/4 teaspoon ground red pepper

Mix ingredients together and marinate raw peeled and deveined shrimp for 1/2 hour. Thread shrimp on skewers and grill. Reserve unused marinade for dipping.

Marinade for Shish Kabobs

2 tbsp. sugar

2 tbsp. salad oil

1/3 cup soy sauce

2 pounds of meat (chicken, beef, pork, or lamb)

Seasonings

Garlic

Onion

Black pepper

Season meat. Roll in sugar and oil mixture. Soak in soy sauce all day or overnight. Thread on skewers. Grill.