



RECIPES

Bourbon Marinade for Beef

3/4 cup bourbon (Like Jack Daniels or Evan Williams)

3/4 cup brown sugar

3/4 cup soy sauce

3/4 cup olive oil

3/4 cup pineapple juice

4 cloves garlic, minced

Large splash of Worcestershire

Mix all ingredients in a large bowl or jar. Place your desired cut(s) of meat in a 1 gallon zip-lock bag. Pour marinade into bag and marinate for at least 6 hours before cooking on grill. Use marinade to baste while cooking or smoking meat.