

RECIPES FROM FISHCAMP

"Red Vin Beef Marinade"

– Chef J Knepper –

- Marinate ~4lbs of proteins for 4+ hours in 1-gallon plastic bag
- Rotate meats during marinating process in refer
- Remove packet from fridge 1-hour prior to cooking
- Bring to room temp before hitting the grill
- Best if cooked slow over smoky mesquite/hardwood - raised over grill
- Cover meats undercooked for 30-minutes (foil-covered pan)
- Rest meats, keep warm until serving
- Take warm liquid juices from resting pan, add tbsp+ of butter and splash of wine for finish sauce over meats

1 cup — Soy Sauce

1/2 cup — Molasses

1/2 cup — Red Wine (Cab or other hardy red)

3 tbsp. — Worcestershire Sauce

1 tbsp. — Montreal Steak Seasoning (Costco)

1/2 tbs. — Garlic Granulates

1/2 tbsp. — Onion Granulates

1/2 tbsp. — Black Pepper (coarse)

1/4 tbsp. — Red Chile dried peppers

1 gallon — Plastic Ziplock Bag (freezer type)