



SWEET N' HOT MARINADE

PERFECT FOR BBQ SEASON!

Maybe you've already tried my Signature marinade that makes your wild meat even more delicious and tender. Here comes next step, a brush-on marinade full of flavor. Try it with your favorite type of wild meat. This is reindeer fillet from Greenland. Happy cooking!

SWEET N' HOT MARINADE

Ingredients


- 100 ml Olive Oil
- 100 ml Ketchup
- 50 ml Soy Sauce
- 50 g Brown sugar
- 2 Gloves garlic, minced
- 1 red onion, sliced
- Habanero sauce (tabasco, or dried chili)
- Paprika
- Salt and Pepper

Method

Marinate your wild meat in my Signature marinade for at least one hour, but preferable do it 6-8 hours in the fridge. 30 minutes prior cooking time take out the meat of the marinade and let it rest on the table.

Next, mix all ingredients for the brush-on marinade. Brush meat all over with marinade and repeat a couple of time while cooking over fire.

Happy cooking & Bon appétit.

 10 min. Preparation