

PAULANER GRILLING MARINADE



INGREDIENTS:

- ¼ cup olive oil
- 2 tablespoons Worcestershire sauce
- ¼ cup balsamic vinegar
- ½ cup Paulaner Münchner Lager
- 3 cloves garlic grated
- 2 tablespoons brown sugar
- 2 teaspoons onion powder
- 2 teaspoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon smoked paprika
- 1 teaspoon ground black pepper
- 2 teaspoons salt

DIRECTIONS:

Stir together all ingredients.

Add the meat, fish or vegetables to the marinade (gallon sized storage bag works well).

Marinate for 2 to 12 hours.

Remove from marinade and grill as desired.