

Magnificent



Kubo's Tangy Marinade

1 1/2 cup oil	2 tbsp. dry mustard
3/4 cup soy sauce	2 1/4 tsp. salt
1/4 cup Worcestershire sauce	1 tbsp. pepper
1/2 cup wine vinegar	1/2 cup parsley flakes
2 cloves garlic, chopped fine or pureé	1/3 cup lemon juice
1 tbsp. sugar	1/4 cup basil flakes

Soak 12 lbs. chicken in this sauce for about 2 hours. Barbeque over charcoal.

Jody Skoyen • Chinook

Korean Marinade

3 lbs. any meat	1/2 tsp. sesame oil
1/2 cup soy sauce	1/2 tsp. pepper
1/2 cup water	3 green onions cut into 1-inch lengths
1/2 cup sugar	
1 tsp. chopped garlic	

Marinate meat for 3 hours. If longer, the meat will have a very strong flavor.

Rhonda Fisher • Billings

Marinated Tomatoes

2/3 cup canola oil	1 clove garlic, minced
1/4 cup fresh parsley	1 tsp. dill weed
2 tbsp. mayonnaise	1/4 tsp. black pepper
1 tsp. salt	6-8 medium tomatoes, cut into wedges
1 tsp. oregano	
1/4 cup white wine vinegar	
1/4 cup thinly sliced green onions	

Combine all ingredients, let sit at least one hour or overnight. Pour over room temperature tomatoes. Serve within an hour. This could be used on any raw vegetables or mixture of raw vegetables.

Karen Graham • Chester

Marinade for Flank Steak

1 – 2 lbs. flank steak	2 tsp. Asian sesame oil
2 tbsp. soy sauce	1 clove garlic, minced
1 tbsp. minced fresh ginger	1 tsp. ground pepper
1 tbsp. grated lemon zest	1 tsp. brown sugar

Mix all in a shallow dish large enough to hold the flank steak. Add steak, turn over and rub marinade into meat. Cover loosely and refrigerate overnight. Remove from marinade and grill over high heat 4-5 minutes per side. Slice and serve immediately.

Arlayne Gottschalk • Kalispell

Pam's Perfect Marinade

1 cup soy sauce
1/2 cup olive oil
1/4 cup lemon juice
1/2 tsp. each garlic powder, paprika, cumin, onion powder
salt and pepper to taste
1/2 cup brown sugar

Mix well and place into a gallon size Ziploc bag. Use for pork, beef or chicken. Marinate overnight or longer.

Stefanie Bennett • Clyde Park

Steak Sauce Marinade

1/2 cup butter	dash of red pepper
1 clove garlic	dash of Tabasco
1/2 lemon juice and rind	2/3 cup A1 sauce
1 bay leaf	2/3 cup Worcestershire Sauce

Heat all ingredients together. Simmer for 30 minutes. Brush on steak to marinate about 6 hours. To use as a sauce add fresh or canned mushrooms to sauce. Heat through.

Agnes DeLeon • Melrose

Eight Vegetable Marinated Salad

1 (16 oz.) can cut green beans	1 cup sliced carrots
1 can cut wax beans	1 large onion, chopped
1 can kidney beans, drained	1 green pepper, chopped
1 can cooked and drained lima beans	1 cup vinegar
1 can drained whole-kernel corn	1 cup sugar
	1/2 cup vegetable oil

Combine vegetables in a large bowl and toss lightly. Combine vinegar, sugar and oil in a small saucepan and bring to a boil. Pour hot marinade over vegetables and stir gently. Cover and chill salad overnight. Keeps ages in refrigerator.

Jane Bailey • Corvallis

East Meets West Marinade

2 lbs. beef round steak	Relish
1 1/2 tsp. garlic powder	2 tsp. canola oil
1/2 cup soy sauce	1 tsp. vinegar
1/4 cup canola oil	1/2 tsp. soy sauce
1 tsp. ginger	1/4 tsp. sugar
	1/2 cup green onions
	1/2 cup chopped mushrooms
	1/2 cup green or red pepper

Combine garlic, soy sauce, canola oil and ginger. Add beef, cover dish and marinade in refrigerator 4-8 hours turning at least once. Grill or broil beef 4 inches from heat for 4 minutes turning once. For relish: Combine all ingredients and let marinade for 30 minutes. Serve beef with relish.

Renita Rhoades • Stevensville

Beer-Marinated Barbecued Pork

5-6 lbs. pork roast	1/2 cup cider vinegar
1/2 cup coarsely chopped onion	1 (12 oz.) can of beer
1/4 cup maple syrup	1 1/2 tsp. black pepper

Rinse meat and pat dry. Place in a resealable plastic freezer bag. In blender, combine onion, syrup and vinegar; blend until smooth. Stir in beer and pepper. Pour marinade over meat in bag. Seal bag; refrigerate at least 12 hours (24 hours for optimum taste), turning at least once. Place roast in pan with some of the marinade. Cover with foil, making a dome over the top of meat. Grill on low using only one side of a burner for gas grills and arrange coals on outside edge of grill for charcoal grills, leaving the center clear. Grill approximately 4 to 5 hours, basting with additional marinade as necessary.

Karen Redlin • Lambert

“Burnt Offering” Marinade

Any meat you want to use
1 (8 oz.) bottle Italian Dressing
brown sugar, one handful
Wilson’s B-V, couple small “blurps”
Worcestershire sauce, several large “gleebs”
Accent, few hard shakes
Red wine, whatever is left in the bottle at the end of the day, about 1/3 to 1/2 or 3/4 cup.

Let the meat relax in this for several hours before the sacrificial ceremonies are to begin. Drain meat before putting them on the fire and save the sauce for another day, adding some of whatever is missing. You can’t mis-measure anything in this recipe and it always tastes great!

Donna Harkness • Big Timber

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