

Beer and Honey Marinade

Ingredients

2 (12 ounce) cans of beer
1 cup **Misbeehaven Farms** honey
(we like Infused Garlic)
2 tsp dry mustard
1 tsp chili powder 2 tablespoons lemon
juice
1 tsp salt
2 tsp ground black pepper
1 tsp rubbed sage 1 teaspoon sugar

Method

1. Blend all the ingredients and pour the marinade over your choice of meat.
2. Marinate 1 to 24 hours in the refrigerator, turning occasionally.
3. This marinade is great for grilled chicken, pork spareribs and tri-tip. Try it also on pork chops – the honey caramelizes beautifully!

Adapted from Food.com