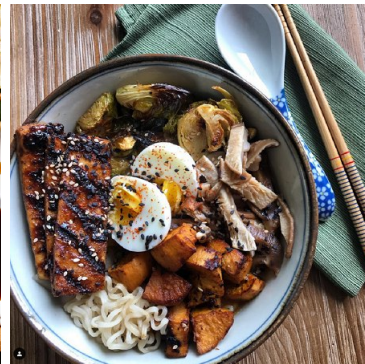
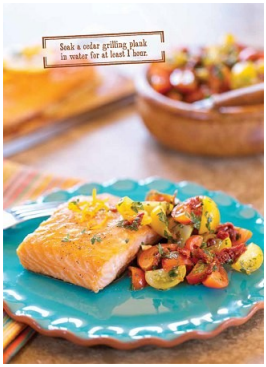


JEFF PARKER / FOOD / SAVORY







**GRILLED STEAK KEBABS**



**BUDWEISER & HONEY BRINED PORK CHOPS**



**BUDWEISER BBQ SAUCE**



**SRIRACHA SHORT RIBS**

GRILLING WITH BELL'S OUTDOOR PRODUCTS

### MARINADES, RUBS, SAUCES, & BRINES

Marinades are used to marinate additional types of meats and vegetables with ingredients such as herbs, mushrooms, spices, and oils. The addition of acidic ingredients like lemon juice, white vinegar, and buttermilk will help tenderize meats. Always marinate foods in the refrigerator. For all foods, but especially the more delicate fishes and vegetables, be careful with long marinating. The acids in the marinade can "cook" the foods, and you can end up with a less than ideal result.

If you want to save the marinade for basting that you need for marinating your meat, be sure to allow for the marinade to be used on the steaming before using as the meat can be basting during the last 15 minutes of grilling.