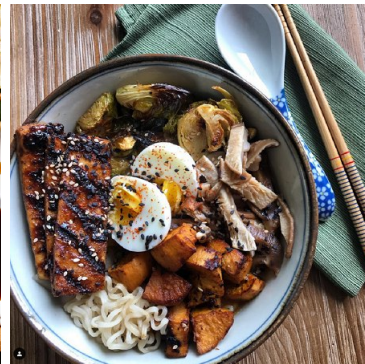
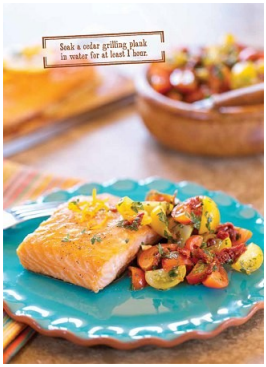


JEFF PARKER / FOOD / SAVORY







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 - either bring the marinade to a boil on the stove top before using or do not use for basting during the hot barbecue grilling.