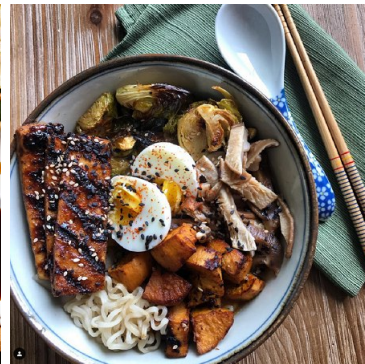
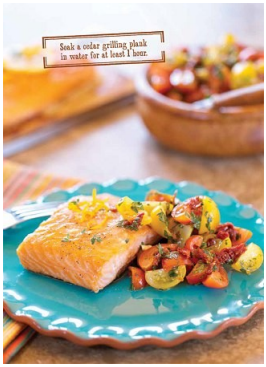


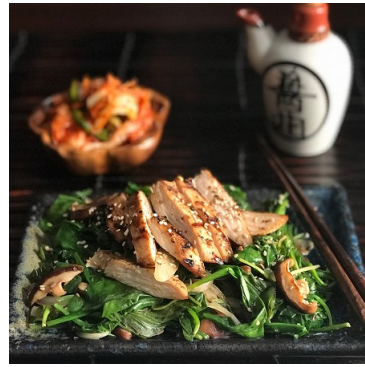
JEFF PARKER / FOOD / SAVORY











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 use the same marinade for meats that you need for marinating your meat, be safe - either bring the marinade to a boil on the stove top before using or do not use for marinating during the next 24 hours of grilling.

