



# TRUE NORTH



## 'TRUE NORTH' PARTY MARINADE

### MARINADE INGREDIENTS

- |                                    |                                       |
|------------------------------------|---------------------------------------|
| 2 - 3 cups red wine                | 5 tbsp. oil                           |
| 1/3 cup soy sauce                  | 1 tsp. onion powder                   |
| 1/3 cup water                      | 1/2 tsp. fresh ground pepper          |
| 1 1/2 tbsp. "Worcestershire" sauce | 1/2 tsp. hot sauce                    |
| 1 tbsp. "Tender Quick" tenderizer  | Optional: 1 - 2 crushed garlic cloves |
| 3 tbsp. lemon juice                |                                       |

### OTHER INGREDIENTS

Beef, Pork or Lamb  
True North Wood Bits

### INSTRUCTIONS

1. Combine all ingredients, mix well.
2. Place meat in marinade and refrigerate 6 -12 hours, depending upon the degree of flavor desired.
3. Remove meat and pat dry (don't rinse).
4. Smoke using 2 to 3 pans of wood bits. Total drying time will vary.

### MY NOTES

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