

BBQ MEAT

“We love our bbq!! There is nothing like marinating ribs with mostly soy sauce and vinegar. I love my bbq strong, and that means it marinades for 24 hours!”

INGREDIENTS / DIRECTIONS

Set 1

1 c. soy sauce
1 c. vinegar
¼ c. to ½ c. brown sugar
2 t. garlic powder
½ onion, sliced
½ t. salt
½ t. pepper
½ c. water (optional)

Set 2

ribs, chicken, steak, pork belly, etc.

Tools: large plastic container, bbq necessities

1. In plastic container, combine all ingredients. Adjust sugar to taste.
2. Place meat into marinade and let it sit over night.

The meat of choice does need to marinate at least 12 hours to get the best, full flavor!!

I like my bbq on the sweeter side, therefore I use ¾ c. brown sugar.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.