



RECIPE NAME: Hong Kong Marinade

FROM THE KITCHEN OF: Dean M. Hoffman '73

INGREDIENTS:

- ½ Cup Soy Sauce
- ¼ Cup Olive Oil
- 1 TBSP Sugar
- 4-6 Cloves garlic sliced
- 1 TSP Dry Mustard
- 1 TSP Ground Ginger

INSTRUCTIONS:

It requires some advance planning making the marinade a day in advance.

Mix together in small glass bowl, cover and refrigerate marinade, if possible 24 hours before using. Venison or Beef Tenderloin ~4-6 pounds or for a garlic twist, beef or venison roast will work. Set a small amount of the marinade to pour over the finished meat. Place meat in zip bag along with marinade and return to refrigerator for 1-1/2 to 2 hours. No more than that as a marinade, in my opinion actually cooks the meat. After sitting in the fridge, place meat on the grill with medium heat with a wireless meat thermometer if you have one. Otherwise, once the center of the meat is 140 degrees, remove immediately from grill, cover with foil to keep warm and let set for 20 minutes. Slice thin and serve.

Additional Notes: You will find this is for garlic lovers with red meat so make sure your guest are on the same page. This was primarily a beef tenderloin recipe but once I did it with Venison, it is a show stopper.

