

Yuengling Smoked Porter Marinade

Ingredients:

- 1 clove Garlic
- 2 Tbsp Green Onions
- 2 oz. Sweet Butter
- 1 Bottle of Yuengling Porter
- 16 oz. Yuengling Porter Smoked BBQ Sauce
- ½ Cup Worcestershire Sauce
- 1 each Lime
- 2 Tbsp Parsley
- 2 Tbsp Brown Sugar

Preparation:

- Sweat garlic and scallions in sweet butter until translucent.
- Add beer, BBQ Sauce, and remaining ingredients.
- Bring to a simmer for 5 minutes.
- Cool and add parsley prior to use.

Marinating Time:

Marinate prior to grilling:

- Chicken - 60 minutes
- Red Meat - 60-120 minutes
- Fish - 30-45 minutes

This recipe is provided by All-N-Food. For more recipes using Yuengling BBQ & Wing Sauces please visit our website at www.all-n-food.com