



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Spicy Hoisin Marinade –

- ¼ cup of soy sauce**
- ¼ cup packed dark-brown sugar**
- 2 tbl. sherry or water**
- 2 tbl. orange juice**
- 2 tbl. hoisin sauce**
- 2 tbl. freshly grated ginger**
- 2 garlic cloves, minced**
- 2 scallions, white and green parts, thinly sliced**
- 1 tbl. dry mustard**
- 1 tsp. crushed red pepper flakes**

- 1. Whisk together ingredients in a nonreactive bowl. Arrange meat in a shallow nonreactive dish or resealable plastic bag. Add marinade; rub gently into meat. Cover; refrigerate for length of time specified below, turning meat occasionally.**
- 2. Before cooking, remove the meat from refrigerator and let it come to a cool room temperature. Cook as desired, basting with the marinade during the first half of cooking to create a glaze.**

Note: Do not eat uncooked marinade.

Marinating times:

- Shellfish: 20 minutes**
- Cheese, Tofu and Vegetables: 30 minutes**
- Thin & Flaky Fish Fillets: 30 minutes**
- Thick & Fatty Fish Fillets: 1 hour**
- Beef, Chicken, Game, Lamb and Pork: 6 to 24 hours**

Credit: Martha Stewart Living