

## MARINADE FOR PORK OR BEEF

with Pehoski Purple Garlic  
Marinades 2 pork chops or steaks



### INGREDIENTS

- 2T Malt Vinegar
- 1/2t Brown Sugar
- 5 slices Pehoski Purple Garlic,  
crushed
- 1/2t Dried Rosemary
- 1t Fennel Seeds, crushed
- 1t Salt
- Pinch Black Pepper
- 2T Extra Virgin Olive Oil

Rosemary and fennel seeds create a light marinade for pork or beef that is reminiscent of Germany.

### DIRECTIONS

1. Combine all Ingredients in a bowl to combine.
2. Add your choice of pork to a container and add the marinade on top. Close the container, shake to distribute and refrigerate.
3. Marinade for 1hr or up to 4 hours. Larger cuts of meat will need to be marinated overnight.
4. Cook according to your preferred method, the internal temperature should be 145°F. Allow to rest for at least 5 minutes before serving.

### NOTES:

If you are using a sauté pan to cook the chop/steak, add all the marinade and baste while cooking.

