

# MONGOLIAN MEAT GLAZE

F EASY

Last Modified: 11/30/2016

PREP: 12 Hrs  
COOK: 2 Hrs  
GRILLED

SAUCE

USE ON GRILLED PORK AND CHICKEN

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Cup	Hoisin Sauce (Koon Chun)	
2	Tbsp	White Wine Vinegar (Bonavita)	
4	Tbsp	Tamari (Gluten Free Soy Sauce)	
3	Tbsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Fermented Black Bean Paste (Assi)	
1	Tbsp	Crushed Red Pepper Flakes	
2	Tbsp	Fresh Ginger (Peeled)	Grated
2	Tbsp	Garlic	Chopped
1/4	Cup	Fresh Italian Parsley Leaves	Chopped
1/4	Cup	Green Onions (Greens Only)	Chopped

## PREPARATION

<b>FACTOID</b>	This works equally well as either a grilling Glaze or Marinade on just about any Meat or Seafood that you can imagine.
<b>TOOLS</b>	<ul style="list-style-type: none"> <li>1) Small Mixing Bowl</li> <li>2) Charcoal OR Gas Grill</li> <li>3) Zip Lock Bag</li> <li>4) Basting Brush</li> </ul>
<b>PREP</b>	<p><b>DISH</b></p> <ul style="list-style-type: none"> <li>1) Chop the Garlic Cloves and set them aside.</li> <li>2) Peel and grate the Ginger and add it on top of the Garlic.</li> <li>3) Chop the Parsley Leaves and add them on top of the Garlic.</li> <li>4) Chop the Green Onion greens and set them aside.</li> </ul>
<b>1</b>	In a small mixing bowl, thoroughly mix in all of the listed ingredients except for the Green Onions.
<b>2</b>	<b>The Day Before:</b> Place the chosen Meat in a zip lock bag, pour in the Marinade, squeeze out the air, seal and squeeze to coat the Meat evenly. Marinate it overnight in the refrigerator, squeezing and turning it over every so often to recoat it.
<b>3</b>	Grill the chosen Meat over indirect heat, turning it often. Slather with the remaining Marinade each time you turn the Meat until the Marinade is gone and the Meat is done. To kill any lurking beasties, do NOT apply any Marinade during the last 10 minutes of grilling if you are re-using any of the raw meat contaminated Marinade.
<b>SERVE</b>	Place the cooked Meat on a large serving platter and sprinkle it evenly with the Green Onions. Serve while hot.