

# Spicy Hoisin Marinade

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## Ingredients:

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

## Directions:

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.

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*