



Honey Brown Ale Marinade

Ingredients:

- 1 cup extra virgin olive oil
- 1/2 cup red wine vinegar
- 1/4 cup Honey Brown Ale Beer
- 2 teaspoons garlic, finely chopped
- 1 Tablespoons thyme, chopped
- 1/2 cup parsley, chopped
- 1 cup honey
- 1 Tablespoons rosemary
- 1 Tablespoons chili powder
- 2 shallots, finely chopped
- 1/2 teaspoons salt

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Directions:

1. Combine all ingredients, stirring to blend.
2. Use this marinade for dark chicken meal like drumsticks, thighs or leg quarters.

Note: It's also delicious with tuna, swordfish or shrimp.

Recipe courtesy of the National Beer Wholesalers Association.

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