

PLUM SAUCE MARINADE



PREPARATION TIME: 10 MINS
COOKING TIME: NONE
MAKES: 1 CUP

REHEATING, STORAGE AND LEFTOVERS

- * Use immediately, or store any extra marinade in a sterilized airtight container in the fridge for several weeks.

VARIATIONS AND TIPS

- * Use this delicious marinade in chicken, lamb or pork dishes e.g. a rack of lamb, a boned and rolled lamb shoulder or a large pork fillet.
- * If you are cooking your meat on the barbeque, parcel the meat in oiled foil to prevent the marinade from sticking and turn the parcels halfway through the cooking time.

NOTE

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

Source: Stephanie Alexander's The Cook's Companion

INGREDIENTS

⅓ cup homemade spicy plum sauce ([see recipe here](#))
½ cup mustard, Dijon
1 large clove garlic, finely chopped
1 tsp rosemary leaves, fresh and finely chopped
½ tsp ginger, ground

PREPARATION

- * If making ahead of time, you will need a well-sterilized jar to store your marinade (see tips for sterilizing here).

METHOD

1. Whisk all the ingredients together and generously brush this mixture over the meat of your choice to be roasted immediately or to marinate for 12-24 hrs in the fridge.