

Bretts Honey Ginger Marinade

covers 5-6 steaks



Stuff

Garlic	2-3 cloves
Ginger - Glace	7-8 pieces (not the crystalline stuff)
Ginger - Fresh	$\frac{3}{4}$ inch cube
Honey	3 tbsp
Soy Sauce	1-2 tbsp
Teriyaki Sauce	2 tbsp
White Vinegar	1 tbsp
Brandy	2 tbsp
Light Olive Oil	2 tbsp
Fine ground Black Pepper	to taste (not fresh ground as this is not a pepper steak)
Salt	Maybe – if you really must. I just add more soy

Crush the glace ginger and the garlic into a jug. Peel and slice the fresh ginger and crush into the jug (crushing is better than chopping - more juice). Bung the rest sans pepper in and whisk. Taste and pepper as you like it. Remember this is supposed to be rather salty so add more soy if needed. Stand for around $\frac{1}{2}$ an hour then smother your choice of meat and marinate for as long as your taste buds will let you.

Cook them any way you like but remember to baste and baste and baste.