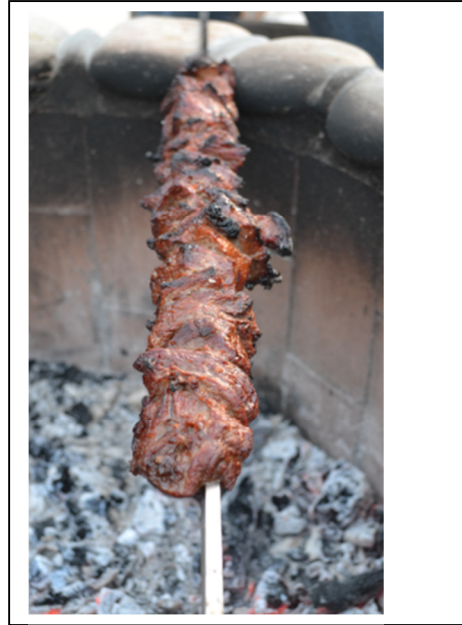




Sriracha Marinade

INGREDIENTS:

- 1/2 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1/4 cup Fish sauce
- Juice from 1 big lemon (or more if you like)
- 1 heaping tea spoon each of paprika and Chile powder– Don't use hot Chile powder or it'll be too hot.
- 3-4 cloves of garlic (about a thumb worth)
- Grated ginger (about a thumb worth)
- Cracked pepper – 1 tsp. or so
- Big squirt of Sriracha sauce



Stir the whole mixture and dip your finger in it to try it. Add more sriracha if you like it hotter. Remember as it soaks into the meat it'll lose some power so aim higher on the heat scale than lower. Keep the ratios of soy sauce to fish & Worcestershire sauce the same if you need more marinade.

Put your chicken, pork beef whatever meat in it overnight or up to 24 hours to soak. Skewer onto a Cowboy Kabob and cook over oak or other hardwood coals until firm +/- 20 minutes. Add bark if you like it smoky. It's better to cook it slower than fast so it won't burn but a little char is ok in my book. As for the heat, it should be +/- 5 seconds before you have to pull your hand away +/- 350 degrees F.

HAND THERMOMETER. Hold palm at place where food will go: over coals for broiling, in front of reflector oven for baking. Count "One-and-one," "Two-and-two," and so on, for seconds you can stand to hold your hand. Move your hand to find the temperature you want.

Hand removed at count	Heat	Temperature
6 to 8	Slow	120°C-175°C 250°F-350°F
4 to 5	Moderate	175°C-200°C 350°F-400°F
2 to 3	Hot	200°C-230°C 400°F-450°F
1 or less	Very hot	230°C-260°C 450°F-500°F

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Baste or pour the marinade over every time you rotate the Kebab. As it dries it'll turn red-ish from the paprika & Chile. Yummy.