Smokey Simple Marinade

Description

A simple fresh marinade with a touch of smoke and heat. If you like more smoke add 1 teaspoon of smoked paprika.

Ingredients

- 4 ozs spanish EVO
- 2 fresh rosemary, finely chopped
- 1 tbsp fresh ground pepper
- 3 cloves fresh garlic - smash
- 2 ozs packaged dry roasted chipotle peppers - crush

Instructions

Yields 4 oz - enough for a slab of babybacks or 4 chicken breast

2oz of dried Roasted Chipotle Peppers

1 tablespoon of Fresh ground black pepper

4 oz of Spanish EVO

3 cloves of fresh garlic smashed

2 sprigs of fresh rosemary (4 inches)

Make sure ALL ingredients are covered in oil

Store in frigerator for week or two - warm at room tempature for 1 hour before using

Summary

Yield: 4
Prep Time: 5 minutes
Category: Marinades
Cuisine: Fusion
Tags: Olive oil, Fresh ground pepper, Fresh Rosemay, Fresh Garlic, Dry roasted Chipotle peppers