

Beef Marinade

¼ Cup Lemon Juice
¼ Cup White Vinegar
¼ Cup Olive Oil
3 Tbsp Sweet Tree Ventures Birch Syrup
4 Cloves Garlic, crushed
1 Tsp Cayenne
1 Tsp Black Pepper

1. Mix all ingredients in a small bowl.
2. Place your choice of beef in a large non-reactive container and pour marinade over the meat.
3. Refrigerate meat, turning occasionally to allow marinade to penetrate. Leave to marinate overnight.
4. Remove meat from marinade, reserving marinade. Cook meat as desired.
5. Boil reserved marinade for 2 minutes and use as a baste for the meat.