



Mustard Marinade

INGREDIENTS

1/2 cup Worcestershire sauce

1/2 cup brown sugar

2 teaspoons yellow mustard*

or

2 teaspoons spicy brown mustard*

or

2 teaspoons fire roasted chipotle mustard*

1 tsp liquid smoke

DIRECTIONS

In a medium container, mix Worcestershire sauce, liquid smoke, and mustard.

Use immediately.

*You only need 1 type of mustard.

