



Lagar Seafood Marinade

Grill Time: 20 minutes

Ingredients:

- 2 bottles Lager Beer
- 1 onion, diced
- 2 Tablespoons garlic, minced
- 1/4 bunch thyme
- 1/4 bunch oregano
- 1/4 bunch cilantro
- 2 jalapeno pepers
- 1 cup butter
- 1/4 cup lemon juice
- 2 cups clam broth or juice
- 1 Tablespoons paprika
- 1 Tablespoons black pepper

DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

FOLD HERE



Lagar Seafood Marinade

Grill Time: 20 minutes

Directions:

1. In a large saucepan over medium high heat, place onion, garlic and herbs. Sauté until tender, about 2 minutes. Add all remaining ingredients and bring to low boil. Remove from heat; cool.

Use this Lager Beer marinade for your favorite seafood.

Recipe courtesy of the National Beer Wholesalers Association.

DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

