



Pale Ale marinade

Grill Time: 20 minutes

Ingredients:

- 1 bottle Pale Ale Beer
- 1 stick cinnamon, ground
- 1 Tablespoons star anise, ground
- 2 bay leaves
- 1 Tablespoons thyme, chopped
- 1 shallot, finely chopped
- 1 Tablespoons ground pepper
- 1 cup walnut oil
- 2 cups cilantro, chopped

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Directions:

1. Combine Pale Ale Beer, cinnamon, star anise, bay leaves, thyme, shallot and pepper in saucepan over medium heat, stirring to blend. Bring to a boil. Cool.
2. Add walnut oil and cilantro. Whisk to blend.

Grilling a favorite vegetable? Marinate red or green peppers, eggplant, onions or other favorite vegetables in this delicious beer sauce.

Recipe courtesy of the National Beer Wholesalers Association.

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