

# Indonesian Marinade

Makes 4 cups | Active Time: 15 minutes | Total Time: 45 minutes

*Swick*

## Chef's Notes

Save any un-used marinade as it keeps well in the refrigerator for several weeks. It is a great thing to have as back up for one of those nights you have no idea what to make for dinner.

## Making the Marinade

To start the marinade, de-seed the peppers and give them a rough chop. Purée them briefly in a food processor. Next, peel the ginger, onion, garlic and roughly chop them. Add them to the processor and purée until quite fine.

Next, heat the sesame oil over medium heat. Add the onion mixture and cook until the onions start to release their juices, about a minute or two. Then turn the heat to medium low and mix in the olive oil, honey, molasses and brown sugar. Stir until the sugar has almost completely dissolved. Add the soya sauce and bring to a quick boil. Reduce the heat and let simmer for about 30 minutes. Once done, allow the marinade to cool completely before using it.

\*Note: Some brands and types of soya sauce can be quite salty, so be sure to taste it first. If the soya sauce seems overly salty, you can substitute one cup of soya sauce for one cup of water.

## Step 1: Making the Marinade

- 2 small serrano peppers (or 2 medium jalapeños)
- 6 tbsp fresh ginger
- 1 medium onion
- 1 garlic head (about 10 cloves)
- 2 tbsp sesame oil
- 4 tbsp olive oil
- 1/2 cup honey
- 6 tbsp molasses
- 1 cup brown sugar
- 3 cups soy sauce\*