

## *Chipotle & Garlic Meat Rub & Meat Marinade*

### *Meat Rub:*

#### *Ingredients needed:*

- ★ **Chipotle & Garlic Dip Mix**
- ★ **any type of raw meat to be cooked**

#### *Directions:*

Rub dry mix onto chicken, beef or pork before grilling, baking or roasting.



### *Meat Marinade:*

#### *Ingredients needed:*

- ★ **3 Tablespoons Chipotle & Garlic Dip Mix**
- ★ **1/2 cup water**
- ★ **2 Tablespoons vinegar**
- ★ **1/2 cup salad oil**
- ★ **2 Tablespoons sugar**

#### *Directions:*

Add 3 Tablespoons of dry mix to 1/2 cup water, 2 Tablespoons vinegar, 1/2 cup salad oil and 2 Tablespoons sugar. Mix well. Allow meat to marinate at least 1 hour in mixture. Discard any leftover marinade. Do not reuse (save) any marinade that has been in contact with raw meat.



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