

# Mariné Plus Sauces



Slightly spicy



Best seller



Spicy




Very spicy

**Mariné Plus Sauces are dry mixes used to season meat.**

**These sauces are used with immersion for 12 to 24 hours. Usually, one bag is prepared with 4 cups of water or, even better, with 3 cups of water and 1 cup of oil.**

<b>B.B.Q.</b>	8L080	Perfect marinade for the grill.	
<b>Beef</b>	2A0D034	A blend of 4 peppers designed specially for beef.	
<b>Cajun</b>	2A3A020	Spicy marinade with a taste of New Orleans.	
<b>Chive</b>	2A5D038	Perfect for beef, especially flank steak or hanger steak.	
<b>Dijon Mustard</b>	2A5D032	European marinade with a taste of Dijon mustard, with a cream colour and a creamy texture.	
<b>Greek</b>	2A0D030	Traditional Greek taste. Delicious with pork or chicken.	
<b>Honey &amp; Garlic</b>	2A0D033	Traditional honey and garlic marinade.	
<b>Honey &amp; Garlic #2</b>	2B1I008	Improved recipe: darker colour, stronger garlic taste, and thicker texture.	
<b>Italian</b>	2A0B032	Sweet marinade of a light red colour made with Italian spices (garlic, oregano, and basil).	
<b>Lemon &amp; Herbs</b>	2B1I007	Fresh taste of lemon. Excellent on white meat.	
<b>Lemon &amp; Pepper</b>	2A3A019	Yellow marinade with black peppercorns. Excellent on white meat.	
<b>Lemon &amp; Pepper - Less Salted</b>	2A7H006	New recipe with less salt.	
<b>Maple</b>	2A5D035B	Traditional Quebec taste – excellent with pork!	
<b>Mexican</b>	6H210	A spicy marinade with a taste of pepper.	
<b>Minh Tao</b>	2A2C029	Asian style marinade with a taste of orange, soy sauce and sesame seeds.	
<b>Mint</b>	2A5D040	Strong taste of mint for Middle East dishes. Delicious with lamb!	
<b>Mumbay</b>	2B6J004	Indian-style marinade with a nice yellow colour.	

<b>Mustard</b>	2A5D033	North American marinade with a yellow colour. Can be used to prepare a honey and mustard sauce by adding liquid honey.	
<b>Orange &amp; Ginger</b>	2A5E003	Asian style marinade with a taste of soy sauce, ginger, and garlic.	
<b>Shish Taouk</b>	2A4B010	Lebanese flavour, to be prepared with plain yogurt and white vinegar.	
<b>SMB Mediterranean</b>	2A7G006	Traditional Mediterranean taste: garlic, onion, tomatoes, and fine herbs.	
<b>Souvlaki</b>	1W9L106	Marinade for traditional souvlaki.	
<b>Summer</b>	2B3D037	A hint of acidity with lots of vegetable, onions, garlic, peppers, and chives.	
<b>Tandoori</b>	2B6J003	Indian-inspired marinade with a classic taste of tandoori.	
<b>Teriyaki</b>	1W9L083	Soy sauce marinade of a dark colour. Perfect for any style of meat... even tofu!	
<b>Texan</b>	2A3A018	Traditional BBQ and tomato flavour, with a smoky taste.	
<b>Tomato &amp; Basil</b>	2A3A017	Marinade with a basil and tomato taste, with pieces of dried tomatoes. Delicious with veal!	

## Customize your marinade

The guidelines indicated on our marinades are only suggestions. From our mixes, you can also customize your own marinade recipes.

It is common to replace 4 cups of water with 3 cups of water and 1 cup of oil.

For example, using the Mariné Plus Greek Sauce, you can replace one cup of water with one cup of oil and add 2 tablespoons of:

- ✓ Balsamic vinegar (to marinate beef)
- ✓ Apple cider vinegar (to marinate pork)
- ✓ Lemon juice (to marinate chicken)
- ✓ Raspberry vinegar (to marinate exotic red meats)