



## GOVERNORS DINNER

# TEXAS MEAT MARINADE

½ tsp dry mustard

½ tsp thyme

½ tsp marjoram

½ tsp fresh ground pepper

1 tsp Yucatan Sunshine Habanero Pepper Sauce

1 Tbsp Worcestershire sauce

2 tsp chopped garlic

¼ cup corn oil

¼ cup olive oil

½ tsp salt

Mix the dry mustard, thyme, marjoram, and pepper together. Then add garlic, Worcestershire sauce, hot pepper sauce, corn oil, and olive oil. Mix well and pour over your meat of choice covering entire piece of meat with mixture. Marinate for a few hours. Sprinkle with salt just before cooking.

*Laura Bush*