Name:

Date:

Grade:

Subject:

Rubs and Marinades

1. **Define the term (2pt):**

   A. **Dry rub:** _____

   B. **Marinade:** _____

Instructions: State if the recipe below is a marinade or a rub. Explain your answer. (3 each)

2.

- ☐ ⅓ cup soy sauce
- ☐ ½ cup olive oil
- ☐ ⅓ cup fresh lemon juice
- ☐ ¼ cup Worcestershire sauce
- ☐ 1 ½ tablespoons garlic powder
- ☐ 3 tablespoons dried basil
- ☐ 1 ½ tablespoons dried parsley flakes
- ☐ 1 teaspoon ground white pepper
- ☐ ¼ teaspoon hot pepper sauce (Optional)

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3.

Ingredients

- 4 tbsp dark brown sugar
- 4 tbsp smoked paprika can substitute regular paprika
- 2 tbsp coarse salt
- 1 tbsp ground black pepper
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp cumin
- 1 tsp ground coriander
- 1 tsp cayenne pepper

Instruction: Answer the question with the correct method of seasoning and procedure.

4. Your friend Bradly wants to have a summer barbeque, but he needs help with the food. He's not sure what to cook or how to prepare it. Should he use a rub or a marinade? What kind of meat does he need? How should it be prepared (list the steps) and what are 3 advantages of him using your suggestion? (6 pts)

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