

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)

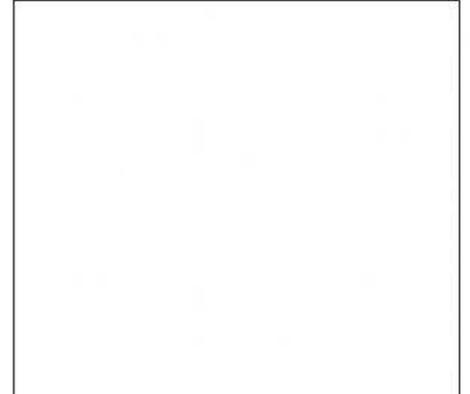
2.

- 1/3 cup soy sauce
- 1/2 cup olive oil
- 1/3 cup fresh lemon juice
- 1/4 cup Worcestershire sauce
- 1 1/2 tablespoons garlic powder
- 3 tablespoons dried basil
- 1 1/2 tablespoons dried parsley flakes
- 1 teaspoon ground white pepper
- 1/4 teaspoon hot pepper sauce (Optional)

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)

