

## SOY MARINADE



## INGREDIENTS

*2 tbsp* soy sauce

*1 1/2 tsp* pepper flakes

*1 1/4 tsp* black pepper

*3 cloves* garlic

*4 sprigs* fine thyme

*3 tbsp* extra virgin olive oil

*1 1/4 cup* dark rum

*1 tbsp* ANGOSTURA® cocoa bitters

*2 dashes* ANGOSTURA® aromatic bitters

*1 Pinch* of sugar

Yield: 1 cup

## METHOD

Whisk all ingredients together in a bowl.

Use for poultry or meats.

Recipe by Angostura