Product Information Guide

The Mint

Our The Mint marinade is a garden mint style marinade that can be used a rub, but a few simple steps are recommended to make a sticky sweet marinade contrasted by pieces of cut mint for a striking appearance.

Our marinade uses an especially selected crisp & fresh tasting mint for a beautiful summer taste to compliment a range of meats and dishes. This summer classic taste demands the finest quality of mint with complimentary spices to stand out amongst the ubiquitous alternatives available.

As you would expect, the seasoning is made without flavour enhancers, using only natural colours & flavours. For meat cuts that are full of flavour, full of pride!

All the Butchers Pride™ marinades are available from the listed distributors detailed above. Don't forget to check out our sausage seasonings, sausage mixes, burger mixes, and burger seasonings.

Suggested Recipes for Marinade

	Base recipe	300g marinade	500g marinade	1 kg Marinade
Water	2 parts	200 g	334 g	667 g
Dry marinade mix	1 part	100 g	166 g	333 g
Vegetable oil	1tsp	1tsp	1 tsp	1 tsp

Suggested Method - Glaze

1. Tumble desired meat in dry marinade.
2. Leave to marinade for 1 hour or until outside coating is glossy.
3. Cook and enjoy (within 24 hours).

Suggested Method - Marinade

1. Mix the powder and water in a bowl or jug (see table above).
2. Add the oil and mix thoroughly.
3. Stand for around 10 minutes (refrigerated).
4. Give it a quick stir then pour over your favourite meat or vegetables.
5. Cook and enjoy (within 24 hours).

I need more info!

Please contact your supplier for more detail technical information.

Whilst all care is taken in the compilation of the above information, these figures include rounding for ease of use. Unbar Rothon Limited T/A Butchers Pride can accept no liability in respect of its use.

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