

How to Turn Rubs into Marinades (or use rubs in high humidity)

Courtesy of Richard W., Hong Kong

Richard has reported that in places with high humidity, such as Hong Kong, rubs can 'gum up' and clump together.

To resolve this, Richard did the following:

1. add a heaped teaspoon of the rub to a bit of red wine and olive oil
2. place this mixture in a ziplock bag with your meat
3. marinate your meat for an hour in the fridge
4. after marinating, let the meat come to room temp and then cook.

Richard reported that the results were amazing, with the meat almost falling apart. Apparently, the flavour was not overpowering at all.

As Richard says "I love this stuff.... and wet is great!"

Thanks for the tip, Richard.