

Venice Foodies Presents:

Marinade Magic: Local Flavor Bombs from Venice, FL



Created By:

Alyssa Reinbolt



Guava Getaway

SIMPLE MARINADE

A sweet escape in every bite: thanks to Sunny's Guava goodness!

Ingredients

- 2 tablespoons Sunny's Kitchen Guava Jam
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon fresh lime juice (or lemon if that's what you've got)
- 1 tablespoon olive oil (Venice Olive Oil Co. has some great options!)
- 2 teaspoons minced garlic
- 1 teaspoon freshly grated ginger
- ½ teaspoon crushed red pepper flakes (optional, for a kick)
- Pinch of salt & black pepper, to taste

Directions

1. In a small bowl or mason jar, whisk (or shake!) together all ingredients until smooth and well blended.
2. Pour over 1–2 lbs of chicken, pork chops, or shrimp in a zip-top bag or shallow dish.
3. Marinate in the fridge for at least 1 hour, up to overnight for max flavor.
4. Grill, bake, or sauté your marinated meat until cooked through—and prepare for compliments.

Notes

Reduce leftover marinade in a small saucepan and use it as a glaze while cooking for extra sticky-sweet goodness..



Hot Shot

SIMPLE RECIPE

A bold, zesty marinade perfect for wings, steak tips, or even grilled veggies.

Ingredients

- 2 tablespoons First & Ten Cayenne Garlic Hot Sauce
- 2 tablespoons olive oil
- 1 tablespoon apple cider vinegar
- 1 tablespoon honey (for that sweet heat balance)
- 1 teaspoon Worcestershire sauce
- 2 cloves garlic, minced
- ½ teaspoon smoked paprika
- Salt & pepper to taste

Directions

1. Whisk all ingredients together in a bowl or jar until well combined.
2. Pour over 1–2 lbs of your protein of choice—this marinade loves chicken thighs, skirt steak, or even tofu.
3. Let it marinate in the fridge for at least 1-2 hours (overnight if you dare!).
4. Grill, pan-sear, or roast your way to spicy, garlicky glory.

Notes

Double the batch and set some aside before marinating to use as a dipping or finishing sauce. You'll want it on everything. Trust me.



Campfire Kick

SIMPLE RECIPE

The Cowboy Coffee Rub from Mother's Cupboard Spice Shoppe is smoky, spicy, and just the right kind of rugged. It already brings the flavor as a dry rub—but let's turn it into a marinade that takes your meats from great to unforgettable.

Ingredients

- 1 tablespoon Cowboy Coffee Rub (from Mother's Cupboard)
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon maple syrup or brown sugar
- 1 teaspoon Dijon mustard
- Splash of soy sauce
- Fresh cracked pepper to taste

Directions

1. In a small bowl or jar, mix all the ingredients until smooth and slightly thick.
2. Pour over steak, chicken thighs, or even a beef roast—this one LOVES red meat.
3. Let it marinate in the fridge for 2–8 hours (or overnight for bold flavor).
4. Grill or roast to perfection. That crust? Ohhh, it's magic.

Notes

The coffee and chipotle combo creates a deep, smoky flavor that caramelizes beautifully when grilled. Pair it with grilled corn and a cold beer, and you've got yourself a backyard BBQ winner.

