

Tamari Ginger Meat Marinade

Ingredients

- ½ cup tamari or soy sauce
- 2 large thumbs ginger
- 1 jalapeno
- ¼ cup sugar
- Large pinch salt

Instructions

1. Peel the ginger then use a microplane to grate it. Mix in the other ingredients to the marinade.
2. Use 1 to 1.5 pounds of meat like Korean-style thin-cut short ribs, skirt steak, or boneless pork butt cut into ¼ inch steaks. Marinade for 4-8 hours. Grill over intense heat.
3. Serve with bao buns, Kewpie mayo, and greens!

Context

This Chenin Viognier is tangy, fun, and satisfying! The Chenin Blanc is electric and bright like fresh, muddled citrus. Viognier makes the smashed citrus more tropical and settles in the tastebuds with a little weight on the palette. A wine so alive pairs well with the fresh flavors found in South East Asian cuisine. Thai, Korean, and Vietnamese food! Tamari, soy sauce, lime, grilled meats, and tangy sauces.

I love these little Bao Buns. They are the soft taco shell of southeast asian cuisine. Stuff them with pickled veggies or grilled meats and top with a secret weapon of foodies - Kewpie Mayo. Kewpie Mayo is Japanese mayonnaise made with the classic mayo ingredients; egg and oil. Kewpie is special because the vinegar used is a mix of different kinds and MSG is added to make it so lip-smacking good! Ain't no mayo like Kewpie mayo!

The owners of Small Town Food + Wine in Amador City joined us (Justin + Brittnee) on our patio. Matt and Ginger opened this little cafe in 2018 and have raised their two babies amongst their customers, fellow shop owners, and friends on Main Street. I like to stop in Small Town for a coffee called the Break Even - an Americano with a little less hot water. Britt adores their

Vegan Blueberry Muffins. Britt and I were super excited to host them and the kids in the backyard for a little barbeque, hopscotch, and good wine.