

## **BLUE MOON TSG MEAT SAUCE**

Submitted by: Vicki Olson Johnson

- 1 can Blue Moon beer
- 4 Tbsp brown sugar
- 2 tsp **TSG Outrageously Garlic**
- 6 Tbsp **TSG Island Ponzu Grilling Sauce**
- 4-6 servings roast pork, beef or steaks

1. Mix all four ingredients. Can marinate meat 2 hours to overnight and BBQ.
2. Cook the pork and beef roast. Drain juices and pull apart and cover with the Blue Moon TSG Meat Sauce. Cook another 30 minutes.