

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 marinade 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.