

## JK Pub Sauce

- ¾ C mayonnaise
- 2 TBS soy sauce/tamari
- 1 TBS Worcestershire sauce
- 1 TBS thinly sliced and chopped onion
- Roughly 1/2 TBS brown sugar
- 1 garlic clove, minced
- Some dried or fresh (minced) chives

Mix it up and put it on everything!

## BONUS sauce

### Oh, My Steak Sauce

#### Ingredients

- 8 tablespoons butter, melted
- 1 small shallot, finely minced
- 5 chives, finely minced
- 3 garlic cloves, minced
- 2-3 tablespoons prepared horseradish (the fresh kind in the refrigerated section)
- 2 tablespoons Dijon mustard
- 3 teaspoons minced fresh thyme
- pinch of cayenne pepper, to taste
- salt and fresh cracked pepper, to taste

#### Instructions

- Whisk all ingredients till well combined.
- Let the sauce sit for 10 minutes and whisk again. This will allow the butter to cool and thicken just a little.
- Serve with your favorite steak!
- Store leftovers in the fridge and reheat in 15 second intervals, stirring often, until just melted when ready to reuse!

## EXTRA BONUS marinade

### Moroccan Marinade

#### Ingredients

- Zest and juice of 1 lemon, plus 2 lemons, halved (for grilling)
- ¼ cup extra-virgin olive oil
- 2 tablespoons honey (plus more for optional post-grill drizzle)
- 1 tablespoon finely grated fresh ginger

- 1 tablespoon ground coriander
- 1 tablespoon ground cumin (optional, adds depth without heat)
- 1 heaping teaspoon turmeric
- ½ teaspoon cinnamon
- A good pinch of grated nutmeg
- Kosher salt and freshly ground black pepper, to taste
- 2-2.5 pounds boneless, skinless chicken thighs, halved lengthwise
- Chopped fresh cilantro or flat-leaf parsley

**Optional Add-ins (for layered Moroccan flavor without heat)**

- 1 teaspoon white pepper (milder than black but still flavorful)
- ½ teaspoon ground ginger (dried, to complement fresh)
- Optional: a dash of cubeb pepper if you're feeling adventurous — mild and slightly floral

**Instructions**

1. Mix the Marinade: Combine zest and juice of 1 lemon, olive oil, honey, grated fresh ginger, spices, salt, and pepper in a bowl. Whisk well.
  2. Marinate the Chicken: Toss chicken in the marinade. Let sit at least 2 hours or overnight in the fridge.
  3. Grill: Preheat grill. Place halved lemons, cut-side down, to caramelize. Grill chicken until lightly charred and cooked through.
  4. Serve: Garnish with chopped herbs and an optional drizzle of honey or squeeze of the grilled lemon.
- No chili or heat: All spices are warm and aromatic, not hot.
  - Lemon + honey: Familiar, bright, and appealing to kids and adults alike.
  - Balanced spice: Just enough depth to be interesting but not overpowering.