



Red Wine Marinade

1/3 cup Cobram Estate St Leonards Red Wine Vinegar
2 tsp vegetable oil
1 tsp Dijon-style mustard
2 cloves garlic, minced
3/4 tsp dried Italian seasoning
1/4 tsp coarse ground black pepper

St Leonards Red Wine Vinegar



Cobram Estate St Leonards Red Wine Vinegar is a wonderful base for dressings and marinades, and also great for deglazing roasting pans.

Mix together ingredients and use to marinate a variety of beef cuts.

Enjoy your meal,

Gabriel Gaté