

**Underwood Marinade for Grilling (vegetables, chicken legs or thighs, pork, lamb)  
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If you've never ventured into the kitchen without a precise recipe, let this one be your entrée, so to speak:

1. Dollop some dijon mustard into a bowl and stir in several cloves of minced garlic (and herbs, if using).
2. Thin the mustard with tamari (or lemon juice) until runny but not too thin. (Too thin, Kristen says, results in 'liquid mustard,' in which case, add more mustard and wind up with a larger volume. If you don't catch it in time, don't worry! Your marinade may just be saltier, not a disaster.)
3. Whisk in olive oil – adding in a slow, steady stream – until marinade has body again and clings to the spoon/whisk/side of bowl.
4. Slather thickly on sliced vegetables (like zucchini, onions, eggplant, mushrooms, red peppers), boneless pork loin, lamb chops, or chicken pieces (especially boneless thighs) up to several hours – or right before – grilling.