

BEZON

Marinade & Dry Rub Master List

- 2 minute read

Classic Marinades

Garlic Herb Steak Marinade

Perfectly balanced for a juicy, flavorful steak.

- 1/4 cup olive oil
- 2 tbsp soy sauce
- 1 tbsp balsamic vinegar
- 1 tbsp Worcestershire sauce
- 3 garlic cloves (minced)
- 1 tsp black pepper

Citrus Honey Chicken Marinade

Bright and tangy with a touch of sweetness.

- 1/3 cup orange juice
- 2 tbsp honey
- 2 tbsp olive oil
- 1 tbsp Dijon mustard
- 2 cloves garlic (minced)
- 1 tsp salt

Asian Sesame Ginger Marinade

Sweet, savory, and packed with umami.

- 1/4 cup soy sauce
- 2 tbsp rice vinegar
- 1 tbsp sesame oil
- 1 tbsp honey
- 1 tbsp fresh ginger (grated)
- 1 tsp red pepper flakes

Smoky BBQ Pork Marinade

Rich and smoky with a hint of tang.

- 1/3 cup BBQ sauce
- 2 tbsp apple cider vinegar
- 1 tbsp olive oil
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1/2 tsp black pepper

Spicy & Bold Marinades

Peri-Peri Chicken Marinade

A fiery Portuguese-African favorite.

- 1/4 cup lemon juice
- 2 tbsp olive oil
- 1 tbsp paprika
- 1 tbsp chili flakes
- 2 garlic cloves (minced)
- 1 tsp oregano

Chipotle Lime Steak Marinade

Smoky, zesty, and perfect for fajitas.

- 1/4 cup lime juice
- 2 tbsp olive oil
- 1 tbsp adobo sauce (from chipotle peppers)
- 1 tsp cumin
- 1 tsp garlic powder
- 1 tsp salt

Korean Bulgogi Marinade

Sweet and savory with a subtle heat.

- 1/4 cup soy sauce
- 2 tbsp brown sugar
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 1 tbsp ginger (grated)
- 2 garlic cloves (minced)

Essential Dry Rubs

All-Purpose BBQ Rub

A must-have for any grill master.

- 1/4 cup brown sugar
- 2 tbsp smoked paprika
- 1 tbsp black pepper
- 1 tbsp salt
- 1 tsp garlic powder
- 1 tsp onion powder

Cajun Spice Rub

Bold, spicy, and full of Southern flavor.

- 1 tbsp paprika
- 1 tbsp garlic powder
- 1 tsp cayenne pepper
- 1 tsp thyme
- 1 tsp black pepper
- 1 tsp salt

Mediterranean Herb Rub

Aromatic and fresh, perfect for lamb or chicken.

- 1 tbsp dried oregano

- 1 tbsp dried thyme
- 1 tsp garlic powder
- 1 tsp lemon zest
- 1/2 tsp salt
- 1/2 tsp black pepper

Texas-Style Brisket Rub

Simple, bold, and all about the beef.

- 2 tbsp black pepper
- 2 tbsp kosher salt
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tsp smoked paprika

Vegetable & Seafood Seasoning

Grilled Veggie Seasoning

Perfect for bringing out natural sweetness.

- 1 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1 tsp oregano
- 1/2 tsp salt
- 1/2 tsp black pepper

Lemon Herb Fish Rub

Bright and zesty for all white fish varieties.

- 1 tbsp dried parsley
- 1 tsp lemon zest
- 1 tsp garlic powder
- 1 tsp black pepper
- 1/2 tsp salt

Sweet & Spicy Salmon Rub

A flavorful balance of sweet, smoky, and heat.

- 1 tbsp brown sugar
- 1 tsp smoked paprika
- 1 tsp chili powder
- 1/2 tsp black pepper
- 1/2 tsp salt

Enhance Your Grilling Game with These Flavorful Blends!