



Southwest Grilling Glaze

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

- 1/4 cup melted butter
- 1/4 cup tomato puree
- 1/2 teaspoon cumin
- 1/2 tablespoon Better Than Bouillon® Beef Base
- 1/2 teaspoon fresh garlic, chopped
- 1/4 teaspoon black pepper, ground

Instructions

Set EGG for indirect cooking (with convEGGtor) for 350°F/177°C.

Mix all ingredients together in a small saucepan on the EGG.

Bring to a boil, and then remove from heat. Serve as a glaze over freshly grilled chicken or steak.

Serves 4