

Sishado BBQ Meat

Ingredients:

1 kg Meat of your choice 250 ml Sishado BBQ or Hot (or a combination of both)

Preparation:

Clean the meat and cut into desired pieces. Marinade the meat and put in the fridge for 4-6 hours. Pre-heat your Grill or BBQ.

Place the meat on Grill or BBQ. Drizzle some Sishado over the meat and Grill or BBQ on both sides until to your liking (tender). Enjoy!

