



Carrabba's Grill Baste

SERVINGS: 1.25 CUPS

Carrabba's Grill Baste, a secret ingredient that gives food its special flavor. Instead of using plain oil for brushing on food before grilling, we use this basting mixture. You can substitute olive oil for the butter if necessary. Or use this and sit back and gather the compliments.

Ingredients

2 tablespoons unsalted butter
1 small yellow onion, finely chopped
4 garlic cloves, chopped
1 tablespoon all purpose flour
½ cup extra-virgin olive oil
¼ cup red wine vinegar
2 tablespoons fresh lemon juice
1 tablespoon Dijon mustard
1½ tablespoons sugar
2 tablespoons fresh flat leaf parsley, finely chopped

Directions

Melt the butter in a medium sauce pan over medium heat. Add the onion and cook until softened, about 2 minutes.

Add the garlic and cook until the onion is translucent, about 2 minutes.

Sprinkle in the flour, stir well, and cook without browning for 1 minute.

Whisk in the olive oil, vinegar, lemon juice, mustard, and sugar. Bring to a boil and reduce the heat to a medium-low.

Add the parsley and cook, whisking often, until lightly thickened, about 5 minutes.

Let cool. The baste will separate. Whisk well before using. The grill baste can be made up to 1 week ahead, cooled, covered, and refrigerated. Bring to room temperature before using.

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