

BARBECUED NECK

INGREDIENTS:

800 g Sokolów Feast neck (4-6 pieces)
3 tablespoons Russian mustard
2 cloves garlic
1 tablespoon honey
1 tablespoon soy sauce
1 teaspoon sweet pepper powder
3 tablespoons olive oil
Salt, pepper

PREPARATION:

1. Create marinade out of olive oil, pressed garlic, honey, mustard, soy sauce and sweet pepper. Wash meat and dry it before marinating. Thoroughly coat the meat in the marinade and leave in a cool place for at least 2 hours. Barbecue the neck. Serve with grilled vegetables.