

# Marinade for Grenadin of Beef Supreme

## Served at the Inaugural Luncheon, 2001

### Ingredients

- 1 teaspoon Dijon mustard
- 1/2 head roasted garlic puree
- 2 tablespoons balsamic vinegar
- 4 sprigs oregano, fresh
- 4 sprigs thyme, fresh
- 12 each cracked black peppercorns
- 2 tablespoons olive oil
- 1 pinch cayenne powder
- 1 teaspoon Lea and Perrins Worcestershire Sauce

### Preparation

1. Combine all ingredients in a non-reactive bowl.

### Additional Information

- **Course:**

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.