



## Beef or Chicken Marinade

### Ingredients:

- 1/4 cup soy sauce
- 3 tablespoons honey
- 2 tablespoons distilled white vinegar
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons ground ginger
- 3/4 cup vegetable oil
- 2 green onions, chopped
- 1 teaspoon coarsely ground black pepper

Makes: 12 servings (1 1/2 cups)

Prep Time: 4 1/2 hours



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### Directions:

1. In a large bowl, mix soy sauce, honey, distilled white vinegar, garlic powder, ground ginger, vegetable oil, green onions and black pepper.
2. Place desired meat in marinade.
3. Marinate in the refrigerator for at least 4 hours.
4. Remove meat.
5. Discard remaining marinade.
6. Cook meat as desired.

Makes: 12 servings (1 1/2 cups)

Prep Time: 4 1/2 hours



*Recipe and photo courtesy of Allrecipes.com.*

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