

Asian Ginger Grill Marinade

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This delicious Asian marinade is delicious on anything grilled Use as marinade up to 24 hours prior to cooking a grilled meat or simply douse the meat just before grilling

Ingredients

— - 1/2 cup soy sauce - 1/4 cup rice vinegar - 2 tablespoons honey - 2 tablespoons sesame oil - 2 teaspoons minced garlic - 1 tablespoon grated fresh ginger root - 1 tablespoon chopped green onion or shallot - 1 tablespoon raw sesame seeds - 1/2 teaspoon ground pepper

Instructions

1. Whisk together soy sauce
2. rice vinegar
3. honey
4. sesame oil
5. garlic
6. ginger
7. green onion
8. sesame seeds
9. and pepper until the honey has dissolved.