



Beef or Chicken Marinade

Savannah · 29/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

12

Description

This dark rich marinade can be used with any type of beef or chicken. If you want it spicy, mix in the chopped hot peppers of your choice. Yummy.

Ingredients

- ¼ cup soy sauce - 3 tablespoons honey - 2 tablespoons distilled white vinegar - 1 ½ teaspoons garlic powder - 1 ½ teaspoons ground ginger - ¾ cup vegetable oil - 2 green onions
- chopped - 1 teaspoon coarsely ground black pepper

Instructions

1. In a large bowl
2. mix soy sauce
3. honey
4. distilled white vinegar
5. garlic powder
6. ground ginger
7. vegetable oil
8. green onions and black pepper. Place desired meat in marinade. Marinate in the refrigerator at least 4 hours before grilling.