

Apple Cider Chicken Marinade

Savannah · 29/09/2024



Prep Time

4

Difficult

Medium

Servings

1 1/2 cups

Description

This tangy and zingy marinade helps seal in the juices of any chicken whether its light or dark meat you wish to bake roast or grill

Ingredients

- - 1/2 cup white wine - 1/2 cup extra-virgin olive oil - 3 tablespoons fresh lemon juice - 2 tablespoons apple cider vinegar - 3 tablespoons chopped fresh basil - 3 tablespoons chopped fresh parsley - 1 teaspoon chopped fresh rosemary - 1 teaspoon chopped fresh thyme - 2 cloves garlic
- minced - 1 teaspoon fresh-ground black pepper - 1/2 teaspoon salt

Instructions

1. Whisk together the white wine
2. olive oil
3. lemon juice
4. cider vinegar
5. basil
6. parsley
7. rosemary
8. thyme
9. garlic
10. pepper
11. and salt in a bowl. Marinade chicken in mixture 8 hours or overnight.