

## Simple Marinade

½ tsp Sea Salt

1 T Light Soy Sauce

2 Ounces of Oil (vegetable or Olive

Garlic Vinegar\*\*

1 tsp Red Pepper Powder

1 tsp Hot Sauce (Optional)

1 C Vine Street Vinegar

Combine all in jar large enough to be able to shake ingredients. Blend well. Allow to meld on counter about 1 hour prior to using the first time. Shake several times.

Use to marinate meat or poultry for 3 hours. Reserve 1 cup of marinade for basting.

\*\* We use Garlic Apple Cider Vinegar, especially with chicken.