

*From the recipes posted in the Garden of Grace
on the Northern Kentucky Herb Society Web Site*

9/25/2010

MARINADE

¼ cup soy sauce
¼ cup Balsamic vinegar
¼ cup olive oil
¼ cup water
1 - 2 cloves minced garlic
ground pepper to taste

additional herbs of your choosing

In a lidded jar, shake the first six ingredients until they are thoroughly mixed.

If using fresh herbs rather than dried ones, the flavor of the marinade will be strengthened if you chop or bruise them to release their natural oils before adding them to the mixture. Add the herbs and again shake thoroughly.

The basic ingredients of this marinade are very versatile and may be used with almost any combination of herbs and with widely varying amounts of herbs. There's not a specific right, nor a wrong way, to flavor it, so don't be afraid to experiment.

