

## Marinade for Chicken



Rated: ★★★★★

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Prep Time: 10 Minutes

Ready In: 10 Minutes

Servings: 32

"This simple marinade is made from ingredients many people have on hand (vegetable oil, soy sauce, Worcestershire sauce, wine vinegar, lemon juice, and seasonings), and can be prepared in minutes."

### INGREDIENTS:

1 1/2 cups vegetable oil

3/4 cup soy sauce

1/2 cup Worcestershire sauce

1/2 cup red wine vinegar

1/3 cup lemon juice

2 tablespoons dry mustard

1 teaspoon salt

1 tablespoon black pepper

1 1/2 teaspoons finely minced fresh parsley

### DIRECTIONS:

1. In a medium bowl, mix together oil, soy sauce, Worcestershire sauce, wine vinegar, and lemon juice. Stir in mustard powder, salt, pepper, and parsley. Use to marinate chicken before cooking as desired. The longer you marinate, the more flavor it will have.

This is the Recipe used for Nathan and Janna's wedding

