

SOY-HONEY-GINGER MARINADE

This marinade is an all-around favorite. Excellent for grilled salmon and chicken and is equally good on pork or beef (try it on grilled beef or chicken skewers!). Marinate some veggies also for a complete meal!



- 1/8 cup soy sauce
- 1/8 cup honey
- 2 tablespoons white wine (or lemon juice)
- 2 cloves garlic – minced
- 1 teaspoon freshly grated ginger
- 1 sprig fresh thyme, leaves removed

Mix ingredients together in a bowl. Pour over meat or veggies in a glass dish or zip top bag and marinate in refrigerator for at least an hour.