



Bob's Kickin' It Up Marinade

Ingredients:

½ cup soy sauce or tamari sauce

4 tablespoons dry white wine

2 tablespoons Scoville Warming™ Texas Hot Sauce

¼ cup chopped white onion

4-5 cloves fresh garlic, peeled and chopped

1. Place all ingredients in a 2-cup glass measuring container, stir to combine.
2. Pour 1/8 cup of the marinade into a separate small bowl, set aside.
3. Place up to two pounds of meat into a large resealable plastic bag. Pour marinade from the measuring container over the meat. Refrigerate for at least two hours, turning occasionally to coat evenly.
4. Remove meat from bag, leaving on any chunks of garlic and onion.
5. Grill meat on one side over medium flame. Then turn the meat, baste with reserved marinade, and finish grilling to perfection.

Sue's note 1: This works equally well with four one-inch thick boneless pork chops or four boneless, skinless chicken breasts.

Sue's note 2: You can use low-salt soy or tamari sauce. (Remember, Scoville Warming™ Texas Hot Sauce is salt-free.)

Sue's note 3: Any leftover pork or chicken works very well in a stir-fry the next day.

