Easy Chicken Marinade

Ingredients

- 1 1/2 cup olive oil3/4 cup soy sauce
- 1/2 cup worcestershire sauce
- 1/2 cup red wine vinegar
- 1/3 cup lemon or lime juice
 2 tbsp dry mustard

- 1 tsp salt1 tsp pepper1 1/2 tsps parsley

Summary Yield: 32 Prep Time: 5 minutes Category: Main Dish Cuisine: American

Instructions

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.