Easy Chicken Marinade

Ingredients

- 1 1/2 cup olive oil
- 3/4 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 salt
- 1 tbsp pepper
- 1 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.