

Krystal's Perfect Marinade for BBQ or Grilled Chicken allrecipes.com

Rated: ★★★★★

Prep Time: 10
Minutes

Ready In: 10
Minutes

Submitted By:
Tateyama

Servings: 7

"Balsamic vinegar, Worcestershire sauce, and sesame oil combine to create a wonderful marinade."

INGREDIENTS:

1/2 cup brown sugar	sauce
1/2 cup balsamic vinegar	2 tablespoons sesame oil
1/2 cup soy sauce	4 cloves garlic, chopped
1/4 cup olive oil	1/2 teaspoon ground black pepper
2 tablespoons Worcestershire	

DIRECTIONS:

1. Whisk together the brown sugar, vinegar, soy sauce, olive oil, Worcestershire sauce, sesame oil, garlic, and pepper until the sugar has dissolved.

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Virgin**
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