

TERYAKI MARINADE

This marinade is wonderful on chicken as you would probably expect. It is also remarkably good on pork chops too. Give it a try!

1/3 cup Soy Sauce
2 Tablespoons Vegetable Oil
2 Tablespoons Chili Sauce (Ketchup will work)
1/4 cup Honey
1/2 teaspoon Ginger
1/4 teaspoon Garlic Powder
1/8 teaspoon Cayenne Pepper

Whisk all the ingredients together in a large mixing bowl. Put the meat you want to marinate in a large zip lock baggie, and pour the marinade in with it. Remove as much air from the bag as possible and zip it up. Put in the refrigerator for 1 hour up to 24 hours. The longer it soaks, the more powerful the flavor will be. When you remove the meat for cooking, discard the remaining marinade.