



Whiskey Marinade



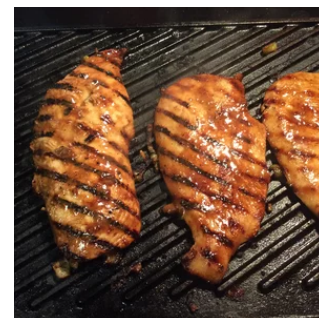
This marinade is so flavorful there is no need for steak sauce! Use your favorite brand of whiskey. I use Jack Daniels.

Prep: 5 mins

Total: 5 mins

Servings: 5

Yield: 1 1/4 cups



Ingredients

1/4 cup whiskey

1/4 cup soy sauce

1/4 cup Dijon mustard

1/4 cup finely chopped green onion

1/4 cup packed brown sugar

1 teaspoon salt

1 dash Worcestershire sauce

ground black pepper to taste

Directions

Step 1

Stir together the whiskey, soy sauce, Dijon mustard, green onion, brown sugar, salt, Worcestershire sauce, and pepper.

Cook's Note

If using with beef, chicken, or pork, marinate overnight in refrigerator. If using with shrimp or scallops, marinate 1 hour.

Nutrition Facts

Per Serving:

92 calories; protein 0.9g 2% DV; carbohydrates 14.8g 5% DV; sodium 1491.3mg 60% DV.

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