

Quick and Easy Marinade

 Course	Sauce
 Cuisine	American
 Prep Time	10 minutes
 Total Time	10 minutes
 Author	Stacey Little Southern Bite



5 from 1 vote

Ingredients

- 1/2 cup soy sauce
- 2 tablespoons water
- 2 tablespoon Worcestershire sauce
- 1/2 teaspoon sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/3 cup olive/vegetable/canola oil
- 2 tablespoons lemon juice

Instructions

1. Combine the ingredients in a jar with a lid and shake well to mix. Marinate for 30 minutes to overnight.

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