

CHICKEN MARINADE

Ingredients

1. 1 cup Salad Oil
2. 3/4 cup Soy Sauce
3. 1/2 cup Lemon Juice or Vinegar
4. 1/4 cup Worcestershire Sauce
5. 1/4 cup Prepared Mustard
6. 1 tsp. Granulated Garlic
7. 1 tsp. Black Pepper
8. 1 tsp. Liquid Smoke
9. 1/2 tsp. Pepper Sauce (optional)
10. 1/2 cup Honey

Instructions

1. Marinade boneless chicken several hours.
2. Put on grill or under broiler.
3. Brush on excess marinade, also after turning.
4. Cook for 3 to 4 minutes per side depending on thickness.
5. Note: Avoid continually turning chicken, turn only once, if possible.