

Barbeque Marinade Recipe

Soy Sauce 1 cup
Honey $\frac{1}{4}$ cup
Olive Oil $\frac{1}{4}$ cup
Apple Cider Vinegar 3 Tbl.
Fresh Garlic 1 large clove
Fresh Rosemary 1 medium sprig

Blend well in electric blender.

Marinate Salmon, Ribs or Chicken for 1 hour to 24 hours depending on the intensity of flavor desired and the amount of time you have.