

Awesome Steak and Kabob Marinade

Ingredients:

1/3 cup soy sauce	3 Tbls. dried basil
1/2 cup olive oil	1 1/2 Tbls. parsley flakes
1/3 cup fresh lemon juice	1 tsp. ground white pepper
1/4 cup Worcestershire sauce	2 cloves minced garlic
1 1/2 Tbls. garlic powder	

Directions:

Place all ingredients in a blender. Blend on high speed for 30 seconds until thoroughly mixed. Pour marinade over desired meat. Cover and refrigerate for 24 hrs. Cook meat as desired.

Makes enough marinade for 2 - 2 1/2 pounds of meat.