

From Lisa's Kitchen: Lisa's Magical Marinade

It's no exaggeration to say that everyone loves this marinade - it charms everyone who eats it! Simple to put together, it adds a ton of flavor to your barbecue. It can be used on just about anything: steak, chicken, pork, salmon, tofu.

Lisa's Magical Marinade

Makes about 2 cups

- ½ cup olive oil
- ½ cup balsamic vinegar
- ½ cup spicy barbecue sauce
- ⅓ cup honey
- 1 teaspoon each salt & freshly ground pepper, divided

Combine all wet ingredients plus a ½ teaspoon each salt & pepper. Whisk to combine.

Rub the protein that you're marinating with the remaining salt & pepper. Place in a plastic zippered bag and covered with marinade.

Refrigerate for up to one day. Remove protein from marinade, discarding leftover marinade. Grill until properly cooked.