



Beef Marinade

Ingredients

- 1 cup vegetable oil
- ¾ cup soy sauce
- 1 cup olive oil
- ¼ cup white vinegar
- ¼ cup Worcestershire Sauce
- ¼ cup red wine vinegar
- 1/3 cup lemon juice
- 2 tablespoons ground dry mustard
- 2 ¼ teaspoons salt
- 1 tablespoon ground black pepper
- 1 ½ tablespoons chopped fresh parsley

Directions

In a large jar or bowl, combine oils, soy sauce, vinegars, lemon juice and Worcestershire sauce. Season with mustard, salt, pepper and parsley. Shake or stir well until mixed thoroughly.

Put meat in a large bowl. Pour marinade over meat and let stand covered up to 3 days in refrigerator, basting occasionally.