

Marinade for Tri-tip

Leslie Warmke, MG

1-1/2 cup salad oil
3/4 cup soy sauce
1/4 cup Worcestershire Sauce
2 Tbs. dry mustard
2 1/4 tsp. salt
1 Tbs. pepper
1/2 cup wine vinegar
1-1/2 tsp. dried parsley
2 cloves garlic, crushed
1/3 cup fresh lemon juice

This is best used on tri-tip or another cut of beef. Unused marinade may be kept for later use, but discard any that you drain off the meat before cooking.

Mix all ingredients together and marinate your meat for several hours.