



CHAI GRILLING MARINADE

Wonderful for grilled fish or chicken.

INGREDIENTS

- 1 clove garlic, chopped
- ¼ c soy sauce
- ¼ c rice wine vinegar
- ¼ c Sweet Chai
- 2 Tbsp sesame oil (or extra virgin olive oil)

DIRECTIONS

- 1 Combine all ingredients.
- 2 Place fish or chicken in non-corrosive pan.
- 3 Add marinade, cover and refrigerate for 1-2 hours.
- 4 Remove from marinade and grill.
- 5 For extra flavor, brush with Sweet Chai prior to serving.

YIELD $\frac{3}{4}$ cup