

ASIAN MAPLE MARINADE



YIELD
3/4 cups



PREP
5 mins

INGREDIENTS

- 1/4 cup fresh lime juice
- 2 tbsp apple cider vinegar
- 2 tbsp maple syrup
- 2 tbsp low-sodium soy sauce or tamari
- 1 tbsp already minced garlic
- 1/2 tsp black pepper

INSTRUCTIONS

1. Combine marinade ingredients in a small bowl, mix well, and set aside.
2. Reserve a small amount of marinade. Pour the rest of the marinade over your favourite protein and allow it to marinate in the fridge for at least 20-30 minutes. Allowing it to sit overnight is best and will give you maximum flavour.
3. After grilling, brush the reserved marinade over your meat or tofu for an extra burst of flavour.

Notes:

- This marinade pairs well with chicken, salmon, or tofu.

