

## I'd Rather Be Stitchin'

*A series of quick and easy recipes to get you out of the kitchen and back to stitchin'.*



Let the guys do the grillin'. You've got stitchin' to get done.

### Best Marinade Ever

1/3 c soy sauce  
1/2 cup olive oil  
1/3 cup lemon juice  
1/4 cup Worcestershire sauce  
1 1/2 T garlic powder  
3 T dried basil

1 1/2 T dried parsley flakes  
1 tsp ground white pepper  
1/4 tsp hot pepper sauce (optional)  
1 tsp. minced garlic  
Up to 4 lbs. beef or pork\*

1. Place all ingredients in a blender or shaker. Blend or shake until thoroughly mixed.
2. Pour marinade over meat.\*
3. Cover and refrigerate for up to 8 hours.
4. Toss the meat on the grill and enjoy.

\*Recommended cuts: sirloin, flank, or skirt steak; pork chops.