



Kebob Marinade

- 1 cup vegetable oil
- $\frac{3}{4}$ cup soy sauce
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{4}$ cup Worcestershire sauce
- $\frac{1}{4}$ cup Dijon mustard
- $\frac{1}{4}$ cup County Fair sweet pickle relish
- 1 $\frac{1}{2}$ tsp black pepper
- 2 cloves minced garlic



Directions: In a re-sealable plastic bag add all ingredients together and mix well. Add 16 oz of your favorite meat. Seal the bag and marinate in the refrigerator for 4 to 24 hours. Place on grill and ENJOY