

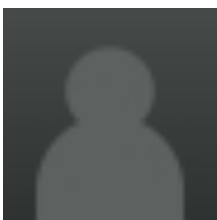
Rib Marinade

★★★★★ (4)

🕒 13mins



2 📄



Recipe by Keolani (<http://www.food.com/user/97780>)

This is good on grilled meats ... **More** ()



Top Review by SP90Nupe (<http://www.food.com/user/2911244>)

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Ingredients

Nutrition

YIELD
3 1/2
cups

UNITS
US

3/4 cup soy sauce (<http://www.food.com/about/soy-sauce-473>)

1/4 cup Worcestershire sauce
(<http://www.food.com/about/worcestershire-sauce-176>)

2 tablespoons dry mustard (<http://www.food.com/about/mustard-seed-and-powder-93>) (I also use prepared)

2 1/2 teaspoons salt (<http://www.food.com/about/salt-359>)

1 tablespoon black pepper (<http://www.food.com/about/pepper-337>)

1/2 cup wine vinegar (<http://www.food.com/about/wine-vinegar-493>)

1 1/2 teaspoons parsley (<http://www.food.com/about/parsley-171>)

1/3 cup lemon juice (<http://www.food.com/about/lemon-juice-55>)

2 cloves crushed garlic (<http://www.food.com/about/garlic-165>)

1 1/2 cups oil

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Directions

Combine all ingredients.

Marinate meat several hours or overnight.

Can freeze.

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photo by etira.tq (<http://www.food.com/user/2000680693>)

3/6/2017 (<http://www.food.com/recipe/rib-marinade-96965/photos/395976>)



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review by SP90Nupe (<http://www.food.com/user/2911244>)



7/21/2013 (<http://www.food.com/recipe/rib-marinade-96965/reviews/1396524>)



Thank you for sharing this recipe. This recipe along with my hickory chips had my family talking about my ribs for hours.

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review by LeeSpade (<http://www.food.com/user/509643>)



2/27/2008 (<http://www.food.com/recipe/rib-marinade-96965/reviews/588346>)



Thanks for the great marinade. I have used it a couple of times already, and it has made the ribs so tender and juicy, falls off the bones! I did not need the oil either, I would just take it out of your terrific recipe.

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review by CONCHOBOR99
(<http://www.food.com/user/147999>)



3/12/2006 (<http://www.food.com/recipe/rib-marinade-96965/reviews/255406>)



This worked great! I did use the oil and prepared mustard. The recipe didnt specify red or white wine vinegar, so I used white. Excellent. I usually use the same marinade from my ST. LOUIS STYLE RIBS oven recipe. This one was easy to prep and tasted great!

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review by Tara Colquitt (<http://www.food.com/user/132886>)



6/12/2005 (<http://www.food.com/recipe/rib-marinade-96965/reviews/180922>)



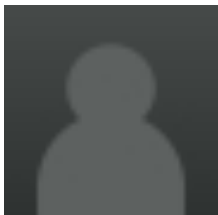
I used on chicken and ribs without the oil. It was good, but I would omit the salt next time. I also used balsamic vinegar, prepared dry mustard and lots more pre-minced garlic (2 heaping tbsps). Thanks for the recipe Keolani.

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Recipe Made With Love By



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