

Jazzy Herb Meat Marinade

- 2 Tbsp olive oil
 - 1/4 cup red wine vinegar (5% acidity)
 - 1 Tbsp **TSG Tearless Onion and Chives Seasoning Blend**
 - 2 Tbsp **TSG Peppery Herb Rub**
 - 2 Tbsp soy sauce
 - 1 lbs beef or pork (flank steak, rib eye or t-bone steaks, pork chops, ribs or tenderloin)
1. Combine ingredients and stir well; let stand 15 minutes.
 2. Place meat in a non-metallic container. Pierce meat all over with a fork.
 3. Pour marinade over meat and turn to coat. Cover and refrigerate 6 hours or up to 24 hours, turning meat at least once.
 4. Drain meat and discard marinade. Grill or broil as desired.