

MARINADE FOR CHICKEN, STEAKS, PRAWNS



INGREDIENTS

2 Green Onions – chopped
3-6 slices of Fresh Ginger
1/4 Cup White Wine
1/2 Cup Soy Sauce
1/2 Cup Dimitri's Bloody Mary Seasonings
4 teaspoons Sugar
2 cloves Garlic – chopped
2 teaspoons Corn Starch

PREPARATION

Great as a marinade for steak, marinade for chicken, or marinade for prawns. Cook it up as desired. Great for stir fry sauce as well.

If stir frying beef strips, add a few tablespoons of Tia's Marinade while cooking and finish by whisking in 2 teaspoons of corn starch for a spicy gravy. Garnish with sesame seeds and fresh chopped scallions.