

Ed`s Everything Smoker Marinade South Carolina

*Ed Havird - Batesburg, SC
Treasure Classics - National LP Gas Association - 1985*

Yield: 6 cups

*3 tablespoons salt
1 bottle red burgundy wine
1/2 cup vinegar
1 cup cooking oil
1 cup orange juice
1/2 cup lemon juice
6 tablespoons marjoram
leaves
2 tablespoons black pepper*

Preparation Time: 5 minutes

In a bowl, combine all of the ingredients.

Pour into the drip pan of a smoker.

Cook as usual.

Per Serving (excluding unknown items): 2119 Calories; 219g Fat (89.9% calories from fat); 4g Protein; 52g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 19196mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Fruit; 43 1/2 Fat; 1/2 Other Carbohydrates.