## **Marinade for Grilled Chicken**

Melissa Ridley - Dayton's Region II Headquarters 1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 8

2 cups apple cider vinegar1 cup vegetable oil1 tablespoon salt1 tablespoon poultry seasoning1 1/2 pepper

In a large bowl, combine the vinegar, vegetable oil, salt, poultry seasoning and pepper.

Place in a sealed container.

Refrigerate.

## **Condiments, Sauces**

Per Serving (excluding unknown items): 254 Calories; 27g Fat (92.8% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 801mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 5 1/2 Fat.