

# Marinade New Mexico

*Margaret Bachtel - Taos, NM*

*Treasure Classics - National LP Gas Association - 1985*

**Yield: 1 1/2 cups**

*1/3 cup wine vinegar*

*1/4 cup ketchup*

*2 tablespoons cooking oil*

*2 tablespoons soy sauce*

*1 tablespoon*

*Worcestershire sauce*

*1 teaspoon mustard*

*1 teaspoon salt*

*1/4 teaspoon pepper*

*1/4 teaspoon garlic powder*

**Preparation Time: 5 minutes**

In a bowl, combine all of the ingredients. Mix well.

Place in the refrigerator overnight.

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Per Serving (excluding unknown items): 353 Calories; 28g Fat (66.5% calories from fat); 3g Protein; 28g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 5112mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 5 1/2 Fat; 1 1/2 Other Carbohydrates.