

# Chef Carol D's Chicken Marinade

Demonstration at Olive Vinegar store on 6/22/19

## Chicken Marinade

- 2 oz. Herbs de Provence olive oil
- 1 oz. Eureka lemon oil
- 2 oz. White wine vinegar
- ½ cup white onion
- 1 teaspoon minced garlic
- ½ teaspoon white pepper
- ½ teaspoon salt



## Directions:

Combine all ingredients, then add 1 pound of chicken. Poke chicken several times with fork so marinade can easily be absorbed. Keep refrigerated while marinating no longer than 2 hours.