

Napoleon Basic Meat Marinade and Basting Sauce

Makes excellent marinade for barbecuing or basting barbecued meat or fowl.



1 cup Napoleon Extra Virgin Olive Oil

1 cup Napoleon White Wine Vinegar

1 onion, grated

1 Tbsp. salt

1 tsp. Accent

1 clove garlic, sliced (optional)

Mix all ingredients in fruit jar. Cover, let stand overnight.

Stir well before using.

Add the potatoes and salt and pepper to taste.

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