



A Recipe from Old Smokey Products Company

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RECIPES // Marinade for Beef

Recipe for the Old Smokey Electric Smoker

Ingredients

- 1 1/2 cups salad oil
- 3/4 cup soy sauce
- 1/4 cup worchestershire sauce
- 2 T dry mustard
- 2 tsp salt
- 1 tsp pepper
- 1/2 cup wine vinegar
- 1 T chopped parsley
- 1/3 cup lemon juice

Directions

This marinade will add flavor and tenderness to your roasts or briskets. Mix together ingredients and pour over the beef. Cover or wrap tightly. Refrigerate for 24 hours.