

# TWO INGREDIENT MARINADE

Admit it—you ordered Chinese food at least once a week during Covid lockdown. Okay, maybe you didn't, but I did. My local take-out place always throws in soy sauce and duck sauce packets by the handful. Being someone who hates to waste, I put them to good use for this very simple marinade.

Sometimes I just need to get dinner on the table without much fuss. This is particularly good on skirt steaks, but it works great with chicken too.

## INGREDIENTS

$\frac{1}{4}$  Cup Chinese Duck Sauce (or Apricot jam)

$\frac{1}{4}$  Cup Soy Sauce

## PREPARATION

Mix ingredients together. Place in Ziploc with some seasoned meat, and refrigerate overnight.

Just oil those grates, heat up the grill, and you'll be all set to go.