

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.