



Honey Soy Marinade

EASY • 5 MINS

Full of flavour and made with a few pantry staples, this is the honey soy marinade that will be your weekday go-to. Perfect for chicken, beef, fish and tofu!



SKILL LEVEL
Easy

PREP TIME
5 mins

SERVINGS
4

Ingredients

- 90g (¼ cup) [Capilano Honey](#)
- 3 tbsp soy sauce
- 1 tbsp lemon juice
- 1 tsp crushed garlic and/or grated ginger

Method

1. Whisk all ingredients in a large shallow dish with a fork.
2. Add your chosen meat in one layer and turn to coat thoroughly.

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanoHoney](#) on Instagram or Facebook and you could be featured on our page!



(optional)

Used in this recipe

Method

3. Cover with cling wrap and refrigerate for anytime between 30 minutes and 24 hours. The longer you leave to marinate the more intense the flavour.
4. Remove the meat from the marinade and cook using preferred method.

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