Here’s a one from Russell’s recipe drawer.

This is an excellent marinade for Kabobs.

**MARINADE**

½ cup soya sauce (we like Kikkoman)

¼ cup salad oil

1 tablespoon molasses

2 garlic cloves minced or pressed

1 teaspoon powdered mustard

1 teaspoon powdered ginger

2 k/3-4 lbs. meat (chuck or tri-tip)

* Combine soya sauce, oil, molasses, garlic, powdered mustard and ginger.
* Cut meat into plate or skewer size portions.
* Add meat to mixture, let stand 30-45 minutes, turn occasionally.
* Place meat on oiled grill and broil 30 minutes turning often and basting with BBQ sauce.

TIP: Do not marinade too long or overnight, we found this makes the meat too salty.