

# Uncle Mike's Chicken Marinade



Recipe By Amber

*Penney Farms Princess*

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## INGREDIENTS

1 cup apple cider vinegar  
1/4 cup extra virgin olive oil  
1/4 cup vegetable oil  
2 tbsp himalayan sea salt  
2 1/2 tsp poultry seasoning  
1 tbsp dijon mustard  
1 tsp fresh cracked black pepper

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## INSTRUCTIONS

Whisk all ingredients in a pot over medium high heat.

Bring everything to a boil. Reduce the heat to low and simmer for about 10 minutes. Whisking occasionally.

Brush onto chicken throughout grilling process and/or serve as a dipping sauce.

\*Also delicious on baked or pan seared chicken or fish.