



Honey soy marinade

Ingredients

- 1 garlic clove crushed peeled
- 1/3 cup soy sauce
- 2 tbs sesame oil
- 2 tbs lemon juice
- 2 tbs Aristaeus amber / multiflora honey

Method

1. Place garlic, soy sauce, oil, lemon juice and honey in a bowl and whisk to combine.
2. Place meat of choice in a ceramic or glass dish. Pour over marinade, cover with a beeswax wrap and refrigerate for 5-6 hours or overnight.

For those of you keen on a little more flavour or for a bit of a bite, try some chilli or whiskey (or both).