

# ASIAN MARINADE



## SERVING SIZE



## INGREDIENTS

### ITEM

Garlic Cloves, Minced  
Tamari Or Low-sodium Soy Sauce  
Apple Cider Vinegar  
Fresh Ginger, Grated

### QUANTITY

3  
2 Tbsp.  
2 Tsp.  
2 Tbsp.

### ITEM

Extra-virgin Olive Oil  
Stevia

### QUANTITY

2 Tsp.  
To Taste



## PREPARATION

- In a small bowl, combine minced garlic, tamari (or soy sauce), apple cider vinegar, grated ginger, and olive oil.
- Stir until well blended and smooth.
- Taste the marinade and add stevia gradually until your preferred sweetness is reached.
- Use immediately to marinate proteins or store in an airtight container in the refrigerator for up to 3 days.