Backyard Bourbon Beef Marinade

KikkomanUsa.com

1 cup Kikkoman soy sauce

3/4 cup water

3 tablespoons bourbon

2 tablespoons sugar

1 teaspoon garlic clove, crushed

1 tablespoon confectioner's sugar

In a bowl, combine all of the ingredients.

Place the meat in a ziplock bag. Add the marinade and seal.

Marinate the beef for twelve to twenty-four hours.

Remove the beef and discard the marinade.

Grill following your favorite method.

This marinade will accommodate up to two pounds of beef (flank steak, London broil, skirt steak, fillet or strip steak).

Per Serving (excluding unknown items): 234 Calories; trace Fat (0.1% calories from fat); trace Protein; 33g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 0 Vegetable; 2 Other Carbohydrates.

Sauces and Condiments

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Calories (kcal):	234	Vitamin B6 (mg):	trace
% Calories from Fat:	0.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	99.4%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.5%	Riboflavin B2 (mg):	trace
Total Fat (q):	trace	Folacin (mcg): Niacin (mg):	trace
Saturated Fat (q):	trace		trace
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg 104 0.0%
Polyunsaturated Fat (g):	trace	% Pofuso:	
Cholesterol (mg):	0mg		
Carbohydrate (g):	33g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	7mg	Vegetable:	0
Potassium (mg):	13mg	Fruit:	0

Calcium (mg):	9mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	0IU		
Vitamin A (r.e.):	0RE		

Nutrition Facts

Amount Per Serving				
Calories from Fat: 0				
% Daily Values*				
0%				
0%				
0%				
0%				
11%				
0%				
0%				
1%				
1%				
0%				

^{*} Percent Daily Values are based on a 2000 calorie diet.