## **Garlic-Balsamic Vinaigrette Marinade**

Alison Ladman - Associated Press Palm Beach Post

2 tablespoons olive oil 2 tablespoons balsamic vinegar 4 cloves garlic, minced hefty pinch salt In a bowl, combine all of the ingredients. Use as desired.

Try with pork loin or steak tips.

For fish, seafood and vegetables, marinate for 30 minutes and up to two hours. For chicken, steak and pork, you can go up to eight hours.

Per Serving (excluding unknown items): 261 Calories; 27g Fat (90.1% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1 Vegetable; 0 Fruit; 5 1/2 Fat.

## Dar Carrina Mutritional Analysis

Calories (kcal):	261	Vitamin B6 (mg):	.1mg
% Calories from Fat:	90.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	8.8%	Thiamin B1 (mg):	0mg
% Calories from Protein:	1.1%	Riboflavin B2 (mg):	0mg
Total Fat (g):	27g	Folacin (mcg):	trace
Saturated Fat (g):	4g	Niacin (mg):	trace
Monounsaturated Fat (g):	20g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	0mg		
Carbohydrate (g):	6g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	2mg	Vegetable:	1
Potassium (mg):	81mg	Fruit:	0
Calcium (mg):	24mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	5 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	4mg	•	
Vitamin A (i.u.):	OIÚ		
Vitamin A (r.e.):	0RE		

## **Nutrition Facts**

Calories 261	Calories from Fat: 235
	% Daily Values*
Total Fat 27g	42%
Saturated Fat 4g	18%
Cholesterol 0mg	0%
Sodium 2mg	0%
Total Carbohydrates 6g	2%
Dietary Fiber trace	1%
<b>Protein</b> 1g	
Vitamin A	0%
Vitamin C	6%
Calcium	2%
Iron	3%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.