



## Korean Chicken Marinade

### Ingredients:

- 1 cup white sugar
- 1 cup soy sauce
- 1 cup water
- 1 teaspoon onion powder
- 1 teaspoon ground ginger
- 1 tablespoon lemon juice (optional)
- 4 teaspoons hot chile paste (optional)

Makes: 48 servings (3 cups)

Prep Time: 10 minutes

Cook Time: 15 minutes

**DROP, SWAP AND GO™**

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

FOLD HERE



## Korean Chicken Marinade

### Directions:

1. In a medium saucepan over high heat, whisk together the sugar, soy sauce, water, onion powder, and ground ginger.
2. Bring to a boil.
3. Reduce heat to low, and simmer 5 minutes.
4. Remove the mixture from heat, cool, and whisk in lemon juice and hot chile paste.
5. Place chicken in the mixture.
6. Cover.
7. Marinate in the refrigerator at least 4 hours.
8. Remove chicken.
9. Discard remaining marinade.
10. Cook chicken as desired.

Makes: 48 servings (3 cups)

Prep Time: 10 minutes

Cook Time: 15 minutes

*Recipe and photo courtesy of Allrecipes.com.*

**DROP, SWAP AND GO™**

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

