



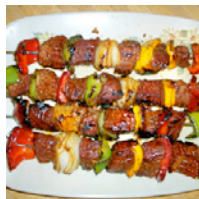
### Ingredients:

- 1 1/2 cups vegetable oil
- 3/4 cup soy sauce
- 1/2 cup white wine vinegar
- 1/3 cup lemon juice
- 1/4 cup Worcestershire sauce
- 2 tablespoons ground dry mustard
- 2 1/4 teaspoons salt
- 1 tablespoon ground black pepper
- 1 1/2 tablespoons chopped fresh parsley
- 2 tablespoons ground cloves

## Beef Marinade (Kabobbs)

Makes: 12 servings (2 1/2 cups each)

Prep Time: 3 days



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### Directions:

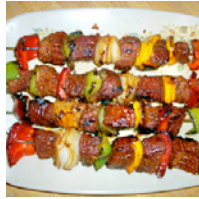
1. In a quart jar, combine oil, soy sauce, vinegar, lemon juice and Worcestershire sauce.
2. Season with mustard, salt, pepper, parsley and ground cloves.
3. Shake well until it is mixed.
4. Put meat in a large bowl.
5. Pour marinade over meat and let stand covered 3 days in refrigerator, basting every day.
6. Remove meat from marinade.
7. Discard remaining marinade.
8. Cook meat as desired.

*Recipe and photo courtesy of Allrecipes.com.*

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