



Mediterranean Marinade (for Beef, Chicken, Seafood and Vegetables)

Ingredients:

- 1 envelope GOOD SEASONS Italian Salad Dressing & Recipe Mix
- 1/3 cup cider vinegar
- 1/3 olive oil
- 1 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- 1 teaspoons dried oregano leaves

Makes: 4 servings (2 tablespoons each)

Prep Time: 5 minutes

Cook Time: 15 minutes

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Directions:

1. Mix all ingredients in cruet or medium bowl.
2. Remove 1/4 cup of the dressing mixture; place in small bowl.
3. Refrigerate for later use.
4. Pour remaining dressing mixture over 1 lb. meat, poultry, seafood or vegetables; cover.
5. Refrigerate to marinate.
6. Drain meat, poultry, seafood or vegetables from marinade; discard marinade.
7. Cook as desired, turning occasionally and brushing with the reserved 1/4 cup dressing mixture.

Makes: 4 servings (2 tablespoons each)

Prep Time: 5 minutes

Cook Time: 15 minutes

Recipe courtesy Kraft Foods.

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