

# Basic Balsamic Marinade



## Time & Servings

**TOTAL TIME:** 5 min

**Servings:** 1/2 cup, will marinate 1 lb. of meat

## Ingredients

- 1/3 cup olive oil
- 2 Tbsp balsamic vinegar
- 3 Tbsp fresh herbs like oregano and basil, chopped (If using dried herbs, use 1 Tbsp total)
- 1 Tbsp Dijon mustard
- 2 cloves garlic, minced

## Directions

1. Prepare ingredients. Make sure the garlic is minced pretty small so its flavor can be evenly distributed all throughout the marinade.
2. Add all ingredients into a mason jar. Close the lid and shake until everything is mixed thoroughly. The marinade will be ready to use or store for later use!
3. When you're ready to marinate your food, place the ingredients and marinade in a gallon-sized plastic bag. Store in fridge for the designated time.