

Papaya Marinade #1

Very strong marinade

Ingredients:

- 1 medium large papaya
- 1 Tbsp. chopped garlic
- 1 Tbsp. BBQ sauce
- ½ cup Brown sugar
- ½ cup Olive oil
- ½ cup Soy sauce
- ½ cup Balsamic vinegar
- ¼ to ½ tsp. cayenne pepper
- ½ tsp. salt

Directions:

- Combine all ingredients and mix well
- Immerse meat and refrigerat no longer than 2 hours