

CORNELL CHICKEN BBQ MARINADE

1 cup cooking oil
2 cups cider vinegar
3 Tbsp. salt (*may reduce*)
1 Tbsp. poultry seasoning
1/2 tsp. pepper
1 egg

Yield: enough for 10 halves.

Beat egg.
Add oil and beat again.
Add other ingredients and stir.

Can store in refrigerator.

Can use as a marinade or basting sauce.

(From Cornell Cooperative Extension, Ithaca)