



Honey Soy Marinade

EASY • 5 MINS

Full of flavour and made with a few pantry staples, this is the honey soy marinade that will be your weekday go-to. Perfect for chicken, beef, fish and tofu!



SKILL LEVEL
Easy

PREP TIME
5 mins

SERVINGS
4

Ingredients

- 90g (¼ cup) [Capilano Pure Honey](#)
- 3 tbsp soy sauce
- 1 tbsp lemon juice

Method

1. Whisk all ingredients in a large shallow dish with a fork.
2. Add your chosen meat in one layer and turn to coat thoroughly.

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilano](#) on Instagram or Facebook and you could be featured on our page!



- 1 tsp crushed garlic and/or grated ginger (optional)

Used in this recipe



PURE HONEY

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

3. Cover with cling wrap and refrigerate for anytime between 30 minutes and 24 hours. The longer you leave to marinate the more intense the flavour.
4. Remove the meat from the marinade and cook using preferred method.

Visit capilano honey.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilano honey](#) on Instagram or Facebook and you could be featured on our page!