



Honey Soy Marinade

EASY • 5 MINS

Full of flavor 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 (1/4 cup) [Capilano Organic Raw Honey](#)
- 3 tbsp soy sauce
- 1 tbsp lemon juice
- 1 tsp crushed garlic and/or grated ginger

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

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



(optional)

Used in this recipe



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory 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 flavor.
4. Remove the meat from the marinade and cook using preferred method.

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

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