

## Five-Spice Marinade

- 60 ml soy sauce
- 60 ml dry sherry
- 75 g onion (minced)
- 2 T fresh ginger (grated)
- 2 tsp Chinese five-spice
- 2 T chili oil
- 2 tsp sesame oil
- $\frac{2}{3}$  C minced green onions



1. Combine all ingredients and mix well.
2. Pour over the meat of choice, seal, and marinate in the refrigerator for allotted time. If making ahead of time, store in airtight container in the refrigerator for up to three days after preparation.