

Spicy BBQ Chicken Marinade

Yield: 4 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-bbq-chicken-marinade-recipe>

Ingredients:

- 1/2 cup extra virgin olive oil
- 1/4 cup malt vinegar
- 3 tablespoons Worcestershire sauce
- 2 tablespoons habanero hot sauce
- 1 tablespoon dried basil
- 1 tablespoon ghost pepper powder SEE NOTES
- 1 tablespoon smoked paprika
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3 pounds chicken approximately

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 220 milligrams
4. Fat: 37 grams
5. Fiber: 1 grams
6. Protein: 69 grams
7. SaturatedFat: 7 grams
8. Sodium: 1160 milligrams
9. Sugar: 4 grams

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