



# Creamy Honey Garlic Marinade Sauce

## Ingredients :

6 cloves garlic, minced  
1/4 cup honey  
2 tbsp soy sauce  
2 tbsp olive oil  
1 tbsp apple cider vinegar  
1 tbsp Dijon mustard (optional, for tang)  
1 tsp smoked paprika  
1/2 tsp ground black pepper  
Pinch of salt

## Instructions:

In a medium bowl, whisk together minced garlic, honey, soy sauce, olive oil, apple cider vinegar, Dijon mustard, smoked paprika, black pepper, and salt.

Whisk until smooth and well combined.

Taste and adjust seasoning if necessary, adding more honey for sweetness or vinegar for tang.

Pour the marinade over your choice of meat, poultry, or vegetables. Let it marinate for at least 30 minutes (or up to 4 hours) in the refrigerator.

Before cooking, remove the food from the marinade and discard any excess liquid.

## Serving Ideas

Use as a marinade for chicken, pork, or tofu before grilling or roasting.

Marinate vegetables for a flavorful, roasted side dish.

Pair with a fresh salad or wrap for a tangy, savory kick.