

### **Best Steak Marinade (Ora Cahoun, via Nannette)**

1/3 c Soy sauce  
1/2 c olive oil  
1/3 c fresh lemon juice  
1/4 c Worcestershire sauce  
1 1/2 Tbsp garlic powder  
3 Tbsp dried basil  
1 1/2 Tbsp dried parsley flakes  
1 tsp ground white pepper (or black pepper)

Place into a ziplok bag and add all ingredients. Mix meat and marinade together to distribute evenly. Refrigerate 1 to 24 hours before grilling.

### **For Pot Roast:**

Put the roast in the pan and cover with about 1/4 c of olive oil, 2 T ea of soy sauce & Worcestershire sauces, sprinkle with 1 T each of dried parsley and basil; 1 t of garlic powder, 1/2 t of black pepper and salt. Add enough Coke® to make about 1/2" in the pan. Roast at 275° for 4.5-5 hrs. mmmmmmm