

Curry Marinade & Basting Sauce

$\frac{3}{4}$ cup liquid aminos

$\frac{1}{4}$ cup olive oil

2 tablespoons (= 1 coffee measure = $\frac{1}{8}$ cup) dry mustard

2 tablespoons garlic powder

2 tablespoons + 1 teaspoon curry powder

Mix the dry ingredients well. Add the liquids and whisk thoroughly.

Enjoy!