

Garlic Scape Marinade

1/3 cup soy sauce

1/2 cup vegetable oil

1/3 cup lemon juice (or apple cider vinegar or wine vinegar)

1/4 cup Worcestershire sauce

3 or 4 garlic scapes

4 large basil leaves

2 large parsley leaves

1/2 teaspoon each salt and pepper

Put everything in the blender and chop and mix, then pour over meat.

Refrigerate for up to 8 hours, drain marinade and cook as desired.