

FAMOUS SANPETE COUNTY BARBECUE TURKEY AND CHICKEN MARINADE

Prep time: 24 hours | Cook time: 10 mins

Ingredients

2 cups Sprite

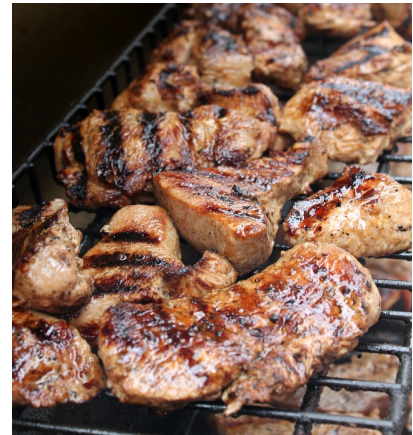
$\frac{2}{3}$ cup soy sauce

1 cup vegetable or canola oil

1 tbsp horseradish, bottled or finely grated

1½ tsp garlic powder

This is enough marinade for 5-10 lbs of meat



Instructions

Mix all ingredients together.

Cut large turkey breasts in thirds or chicken breasts in half. Place the pieces in a large bowl with a tight-fitting lid or Ziploc bags.

Add marinade to prepared meat and refrigerate for at least 12 but, preferably, 24 hours. Stir or flip once or twice if possible during marinating time.

Using an outdoor grill, grill meat until cooked through.

Abby's note: We like to serve barbecue turkey with funeral potatoes, green beans or corn on the cob, rolls, and jello salad.