

MAGICAL MARINADE

(from [Helen Rennie's youtube channel](#))

- 1 tablespoon soy sauce
- 1 tablespoon pomegranate molasses
- 1 tablespoon Dijon mustard
- 1 garlic clove, grated through a microplane (I omitted)
- 1 tablespoon za'atar (optional)
- 1/2 cup grapeseed or canola oil

Whisk all ingredients except the oil together in a small bowl until completely emulsified. Slowly add the oil, whisking constantly. Your sauce is ready to use.