



Fajita Marinades

Marinades are seasoned liquid mixtures that add flavor and, in some cases, tenderize meat. Marinate for 15 minutes to 2 hours for flavor. Marinate at least 6 hours and not more than 24 hours for tenderization. If a marinade has come into contact with raw meat and you wish to use it as a sauce, cook to a rolling boil before use. The following is a list of several marinades to choose from. Allow $\frac{1}{4}$ to $\frac{1}{2}$ cup of marinade for each pound of **Raider Red Fajita meat**.

Teriyaki Marinade

- $\frac{1}{2}$ cup soy sauce
- 1 clove of garlic, minced
- 2 TBS brown sugar
- $\frac{1}{2}$ TSP ground ginger
- 2 TBS Worcestershire sauce
- 1 TBS lemon juice

Red Wine Marinade

- $\frac{1}{3}$ cup red wine vinegar
- 2 TBS vegetable oil
- 1 TBS Dijon mustard
- 2 cloves garlic, minced
- $\frac{3}{4}$ TSP dried Italian seasoning
- $\frac{1}{4}$ TSP coarse ground black pepper

Savory Marinade

- $\frac{1}{4}$ cup steak sauce
- 2 TBS brown sugar
- 2 TBS lime juice
- $\frac{1}{4}$ TSP ground red pepper

Barbeque Marinade

- $\frac{1}{2}$ cup chopped onion
- 1 $\frac{1}{2}$ TBS brown sugar
- 1 TBS vegetable oil
- 1 TBS prepared horseradish
- 1 TBS water
- $\frac{1}{4}$ TSP coarse ground black pepper

Citrus Marinade

- $\frac{1}{2}$ cup orange juice
- $\frac{1}{4}$ cup soy sauce
- 1 clove garlic, crushed
- 2 dashed ground cloves