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 ¼ to ½ cup of marinade for each pound of Raider Red Fajita meat.

**Teriyaki Marinade**
- ½ cup soy sauce
- 1 clove of garlic, minced
- 2 TBS brown sugar
- ½ TSP ground ginger
- 2 TBS Worcestershire sauce
- 1 TBS lemon juice

**Red Wine Marinade**
- ½ cup red wine vinegar
- 2 TBS vegetable oil
- 1 TBS Dijon mustard
- 2 cloves garlic, minced
- ¾ TSP dried Italian seasoning
- ¼ TSP coarse ground black pepper

**Savory Marinade**
- ¼ cup steak sauce
- 2 TBS brown sugar
- 2 TBS lime juice
- ¼ TSP ground red pepper

**Barbeque Marinade**
- ½ cup chopped onion
- 1 ½ TBS brown sugar
- 1 TBS vegetable oil
- 1 TBS prepared horseradish
- 1 TBS water
- ¼ TSP coarse ground black pepper

**Citrus Marinade**
- ½ cup orange juice
- ¼ cup soy sauce
- 1 clove garlic, crushed
- 2 dashed ground cloves