



Noreen's Kitchen

Carne Asada Marinade

Ingredients

Juice of 4 limes *

Juice of 2 large oranges*

1/2 medium red onion, sliced thinly

6 cloves garlic, finely minced

3 Serrano chilies, sliced

1 tablespoon honey

1 teaspoon salt

1 teaspoon cracked black pepper

1 teaspoon ground cumin

1 teaspoon dried oregano

1 teaspoon onion powder

1 teaspoon garlic powder

* Reserve the shells of your citrus after juicing to put in with your meat when you marinate for extra flavor burst for the citrus oils contained in the skins.

Step by Step Instructions

Combine all ingredients in a large measuring cup or bowl and stir well to combine.

Use this mixture to marinate meat for Carne Asada or Pollo Asada. You can also use this for pork, shrimp, fish of all types or as a baste for grilled veggies. This is awesome for marinating Portobello mushroom caps!

Enjoy!