

Fajita Marinade

1½ Tbsp. lemon juice

1½ Tbsp. lime juice

1 Tbsp. liquid smoke (mesquite or hickory)

3 Oz. beer

2 Tbsp. sweet BBQ sauce (ex. Sweet Baby Ray's)

½ cup **Chavie's North of the Border** (Mild, Medium, Hot, or No Bite)

¼ cup minced onion

½ tsp. cracked black pepper

½ tsp. dried oregano

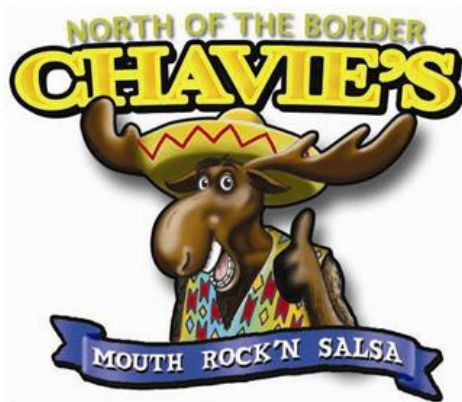
¼ tsp. salt

1 Tbsp. ground cumin

1 tsp. chili powder

1 tsp. Tabasco brand Chipotle sauce

1 Tbsp. chopped fresh cilantro (optional)



Procedure

Combine all ingredients in mixing bowl and whisk together. This recipe will marinate up to 3 pounds of boneless chicken breasts or sirloin beef when done using zipper-style plastic bag. Marinate meat at least 2 hours in refrigerator then grill over a hot fire. Use mesquite or hickory chips to enhance flavor while grilling.

Yield: 1¼ cups