

Tequila Lime Marinade

½ cup Chavie's North of the Border Salsa Verde

2 oz. tequila

2 oz. lime juice

½ tsp. cracked black pepper

¼ tsp. ground cumin

¼ tsp. cayenne pepper

¼ tsp. salt

1 clove garlic, minced

1 Tbsp. minced onion

½ tsp. fresh cilantro, finely minced

2 Tbsp. vegetable oil

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 4 hours or more in refrigerator, and then grill over a hot fire.

Yield: 1 cup