



Fajita Marinade I



Prep
15 m

Ready In
15 m

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"Delicious fajita marinade made with lime juice, olive oil, and soy sauce, and spiced up with cayenne and black pepper. Makes enough marinade for 2 pounds of meat."

Ingredients

1/4 cup lime juice	1 teaspoon salt
1/3 cup water	1/2 teaspoon liquid smoke flavoring
2 tablespoons olive oil	1/2 teaspoon cayenne pepper
4 cloves garlic, crushed	1/2 teaspoon ground black pepper
2 teaspoons soy sauce	

Directions

- 1 In a large resealable plastic bag, mix together the lime juice, water, olive oil, garlic, soy sauce, salt, and liquid smoke flavoring. Stir in cayenne and black pepper.
- 2 Place desired meat in the marinade, and refrigerate at least 2 hours, or overnight. Cook as desired.

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