



Lime-Cilantro Marinade

- 1/3 cup fresh lime juice
- 2 teaspoons coarsely grated lime peel
- ¼ cup olive oil
- 2 cloves garlic, minced
- 1/3 cup chopped fresh **cilantro**
- 1 ½ teaspoons hot pepper sauce
- 3 tablespoons minced fresh **oregano**
- ¾ teaspoon salt
- ¼ teaspoon coarsely ground black pepper

In a large, shallow glass baking dish, combine ingredients. Use as a marinade for chicken, steaks, fish or shrimp (enough for about 2 pounds). Marinate at least 30 minutes. Baste with leftover marinade (boiled first to kill bacteria). Keeps several days in the refrigerator. Makes 1 cup.