

Lime-Cilantro Marinade



- 1/3 cup fresh lime juice
- 2 teaspoons coarsely grated lime peel
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1/3 cup chopped fresh *cilantro*
- 1 1/2 teaspoons hot pepper sauce
- 3 tablespoons minced fresh *oregano*
- 3/4 teaspoon salt
- 1/4 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.