



Garden Fresh Farm Recipes

Fajita Marinade

Delicious steak fajitas start with traditional Marinade of lime juice, crushed garlic and pepper. We use flank steak with this marinade to make great carne asada on our discada.

Ingredients:

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



Directions:

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.

Place desired meat in the marinade, and refrigerate at least 2 hours, or overnight. Cook as desired.