

Orange Honey Marinade

November 24th, 2020

Prep Time: 00:15

Cook Time: 00:00

This marinade is a great for chicken, whitefish, or grilled vegetables. Marinade before cooking, then Apply more, liberally , for the final cooking phase and even more, as soon as it is removed from the oven.

Ingredients:

1 Cup Orange Juice

2 Cloves (1 Teaspoons) Garlic, finely minced or 1/4 Teaspoon Garlic Powder

2 Tablespoons Rosemary Leaves (removed from the twigs)

1 Jalapeno Pepper (preferably Red), seeds removed

2 Tablespoons Apple Cider Vinegar

1/2 Cup Honey

Directions:

In a blender, add the Orange Juice, Garlic, Jalapeno, and Rosemary leaves.

Blend until fully mixed. Strain out any remaining solids.

In a small bowl, mix the liquid from the blender with Vinegar and Honey.

Mix until fully integrated.

Refrigerate up to 1 month.