Fajita Marinade

by Darrell and Angie Crowther

Delicious blend of flavors.

Ingredients

- ¼ c. vegetable oil
- ¼ c. red wine vinegar
- 1 tsp. sugar
- 1 tsp. dried oregano leaves
- 1 tsp. chili powder
- ½ tsp. garlic powder
- ½ tsp. salt
- ¼ tsp. pepper

Method

1. Mix all ingredients in shallow glass or plastic dish. Add about 1 pound boneless beef, pork, or chicken. Turn to coat with marinade. Cover and refrigerate up to 24 hours. Remove meat from marinade; reserve marinade. Cook meat as desired, brushing occasionally with marinade. Remaining marinade must be boiled to serve as a sauce. Heat marinade to boiling, stirring constantly; boil and stir 1 minute.