

Asian Orange Chili Marinade

Yield: 2-3 cups

2 cups orange juice
1/4 cup fresh lime juice
2 cloves garlic, minced or pressed
1 teaspoon crushed red pepper flakes (more if you like heat)
2 tablespoons soy sauce, light or dark
2 tablespoons creamy peanut butter or black bean paste
1 tablespoon honey or molasses
1 tablespoon white wine vinegar or rice vinegar
2 teaspoons sesame oil

Combine all ingredients and whisk until smooth.

Place beef, pork, or poultry in a sealable food bag, add marinade, squeeze out as much air as possible, seal and marinate in refrigerator for at least four hours or overnight.

