

Citrus Mole Marinade

Yield: 3/4 cup

1/4 cup prepared mole (Dona Maria is a good brand.)

1/4 cup fresh orange juice

1/4 cup fresh lemon juice

2 cloves garlic, minced or pressed

1/4 teaspoon black pepper

1 tablespoon olive oil

Combine all ingredients.

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

