

Cuba Libre Marinade

Yield: 4 ¼ cups

3 cups cola
1 cup spiced Rum (I like Captain Morgan's)
1/4 cup fresh lime juice
2 cloves garlic, minced or pressed
1/4 teaspoon black pepper

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 four hours or overnight.

Variation:

Try substituting Dr. Pepper for the cola and dark rum for the spiced rum if you prefer the taste of Dr. Pepper to cola.

