

Fajita Marinade

Ingredients:

½ cup Italian Dressing

½ cup Soy Sauce

½ cup Apple Cider Vinegar

⅓ cup Worcestershire Sauce

⅓ cup Brown Sugar

1 teaspoon Garlic Powder

Juice of 1 Lime

Directions:

This is a recipe I've had for eons, and it's a family and friend favorite. Works great on beef and chicken both, and when I'm making veggie fajitas, I save a little and toss the sliced veggies in a couple of tablespoons of the marinade before grilling.

P.S. If I have time, I like to marinate the meat overnight, turning once. I often make a big batch and freeze meal-size portions in the leftover marinade.

Slice across the grain of meat.