

"Hotcha" Habanero Meat Marinade

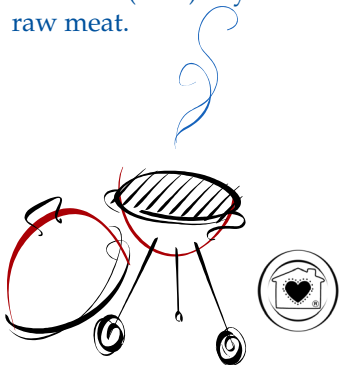
Ingredients needed:

- ★ 1/8 cup "Hotcha" Habanero Pepper Dip Mix*
- ★ 1/2 cup water
- ★ 1/2 cup salad oil (olive oil or vegetable oil)
- ★ 1/4 cup vinegar (any variation of vinegar)

**Mix up spices (in small bowl or plastic bag) before measuring out to assure even distribution of ingredients.*

Directions:

Add 1/8 cup of blended dry mix to 1/2 cup water, 1/2 cup salad oil and 1/4 cup vinegar. Allow meat or chicken to marinate in a glass or plastic bowl in mixture for 1 hour minimum. Cook meat or chicken; baste with marinade if desired while cooking. Discard any leftover marinade. Do not reuse (save) any marinade that has been in contact with raw meat.



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