

CopyCat Chi Chi's Margarita Marinade

Ingredients

1 can (10 ounce size) diced tomatoes with green chiles, drained
1/4 cup orange juice
1/4 cup tequila
1/4 cup vegetable oil
2 tablespoons fresh lime juice
1 tablespoon honey
1 teaspoon minced fresh garlic
1 teaspoon grated lime peel
2 pounds pork tenderloin, chicken breast, beef tenderloin, or flank steak

Directions

In large closable plastic food bag, combine all ingredients except meat. Mix well.

Add meat, seal the bag and turn over several times to coat meat thoroughly. Place bag in refrigerator, turning bag occasionally 8 hours or overnight.

Preheat broiler.

Remove meat from marinade; reserve marinade. Place meat on broiler pan. Broil 7 to 8 inches from heat source until desired doneness.

In small saucepan, bring marinade to a boil, boil one minute. Serve marinade with the meat.