

THAI MEAT MARINADE

4 Limes-squeezed
Soy Sauce
Cilantro
Garlic
Ginger

Squeeze juice from 4 limes into a bowl. Add soy sauce until its a medium brown color. Add approximately 4-6 cloves of garlic either finely chopped or grated on the tiny side of your cheese grater. Also finely grate approximately 1" of a finger of ginger. Chop approximately 1/2 bunch of cilantro (wash it first) and add to marinade.

I generally do boneless skinless chicken breasts with this but you can use any kind of meat. I have used pork and salmon also.

Marinate meat for 1 hour or so and then barbeque until meat is cooked as you like it, basting with the marinade. I then microwave the marinade to kill any Ecoli bacteria and serve it on the table too.

Enjoy it!!