

GRILL LIKE A PRO
WITH 4OVER



Citrus Tequila Marinade

Fire up the grill and savor the fresh, tangy flavors of this marinade on any protein at your next backyard gathering!

INGREDIENTS

- ½ cup orange juice
- ¼ cup each of lemon and lime juice
- 1 tbsp each of orange, lemon, and lime zest
- ¼ cup green onion, thinly sliced
- 1 tbsp shallot, minced
- 4 cloves garlic, minced
- ¼ cup cilantro, roughly minced
- 2-3 tsp tequila
- 2 tbsp low-sodium soy sauce
- 1 tsp Dijon mustard
- 2 tbsp olive oil
- 1 ½ tsp salt
- ½ tsp ground black pepper

DIRECTIONS

1. In a large mixing bowl, whisk together all ingredients.
2. Add 1lb of chicken (or protein of choice) and coat evenly.
3. Cover and refrigerate for 60 minutes, up to 4 hours.
4. Grill until protein is fully cooked and enjoy.

Source: Adapted from Aberdeen's Kitchen