



Best Ever Carne Asada Marinade

Savannah · 29/09/2024



Prep Time

20

Difficult

Medium

Servings

20 servings

Description

This traditional Mexican carne asada marinade recipe will marinade 5 or 6 pounds of meat and can be easily halved or doubled I've tried many carne asada recipes through the years and this one outshines them all The flavors are the most flavorful and authentic and the meat is pullapart tender I suggest marinating overnight for the best results Muy delicioso

Ingredients

- - ¾ cup soy sauce - ½ cup olive oil - ½ cup red wine vinegar - ½ orange
- sliced - ? cup lime juice - ? cup orange juice - ¼ cup Worcestershire sauce - ¼ bunch cilantro
- stems cut off and leaves chopped - 2 tablespoons minced garlic - 1 tablespoon coarsely ground black pepper - 1 tablespoon ground cumin - 1 tablespoon chili powder - 1 tablespoon dried Mexican oregano - 2 teaspoons salt

Instructions

1. Combine soy sauce
2. olive oil
3. vinegar
4. orange slices
5. lime juice
6. orange juice
7. Worcestershire sauce
8. cilantro
9. garlic
10. black pepper
11. cumin
12. chili powder
13. oregano
14. and salt in a large bowl and whisk to combine. To Marinate Beef: Place meat into a gallon-sized freezer bag or the bottom of a shallow baking dish. Pour marinade on top of beef. Close the bag or cover the dish
15. then marinate for at least 1 hour before grilling. Editor's Note Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.