

Rum Chicken Marinade

Savannah · 29/09/2024

**Prep Time**

10

Difficult

Medium

Servings

10 tablespoons

Description

A wonderful Caribbeaninspired marinade for chicken thats perfect for barbecuing

Ingredients

- - ¼ cup lime juice - 2 tablespoons dark rum - 2 tablespoons olive oil - 2 tablespoons soy sauce - 2 cloves garlic
- minced
- or more to taste - ½ teaspoon ground cinnamon - ½ teaspoon ground ginger - ¼ teaspoon hot sauce

Instructions

1. Whisk lime juice
2. dark rum
3. olive oil
4. soy sauce
5. garlic
6. cinnamon
7. ginger
8. and hot sauce together in a bowl. To Use: Pour marinade over chicken and refrigerate for at least 30 minutes before grilling.