

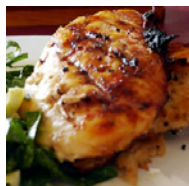


### Ingredients:

- 1 1/2 cups vegetable oil
- 1 cup lemon juice
- 1 tablespoon chopped green onion
- 1/4 teaspoon dried rosemary
- 1/4 teaspoon dried thyme
- 1 tablespoon dried oregano
- 1 clove garlic, minced

## Fajita Marinade

Makes: 12 servings (3 cups)  
Prep Time: 1 1/2 days



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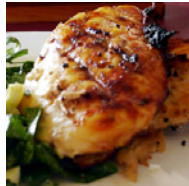


### Directions:

1. In a medium bowl, mix together vegetable oil, lemon juice, green onion, rosemary, thyme, oregano and garlic.
2. Place beef or chicken in the marinade.
3. Cover and marinate in the refrigerator approximately 24 hours.
4. Remove meat.
5. Discard remaining marinade
6. Grill meat as desired.

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*Recipe and photo courtesy of Allrecipes.com.*

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