

Recipe Name **Chipotle Marinade**

Ingredients:

- ½ cup fresh lime juice
- ½ yellow onion
- 3 cloves garlic
- 6 chipotle peppers from a can of chipotles in adobo sauce
- 2 Tbsp. adobo sauce from above can
- 2 tsp. kosher salt
- 1/8 tsp. ground black pepper

Directions

1. In the bowl of a blender combine all ingredients. Blend on low until onions and peppers are chopped and then move to high/puree for about 30 seconds or until smooth.
2. Marinate chicken or steak for 1-8 hours and Portobella Mushrooms for 30 minutes before grilling.

