

The 5 Best Marinade Recipes





Hello, I am Carrie and I'm a little *crazy*. Crazy about cooking!

After becoming a single mom to 8 amazing kiddos I found it harder and harder to get dinner on the table. However, after some trial and error and thanks to my crock pot and strategic freezer cooking, I finally was able to plan, shop, and get delicious dinners on the table in no time. My life had changed for the better.

It's no secret that I love slow cooking! I love the convenience of setting the crock pot and walking away. However, I love grilling as well as there are no dishes which makes everyone happy in my family!

I'm now on a mission to help other families get amazing dinners on the table that their entire family will eat. I hope that this cookbook inspires you to grill delicious meals for the entire family.

If you love the convenience of this cookbook make sure you visit www.eatingonadime.com where you can get easy meals for your family every single month!

From my kitchen to yours,

Carrie

www.eatingonadime.com
www.lazydaycookingclub.com
www.onecrazymom.com

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Freezing Instructions:

Put the meat of choice in a freezer bag with the marinade ingredients. Label and freeze. Put the freezer bag in your refrigerator the day before you plan on grilling. The meat will marinate while it's defrosting in your refrigerator. Once it's fully defrosted, grill and enjoy an amazing meal with your family. I hope you enjoy these great marinade recipes!





BBQ Ranch Marinade

INGREDIENTS:

- 1 cup BBQ sauce
- 1 cup Ranch salad dressing
- 2 lbs of the Meat of your Choice

INSTRUCTIONS:

1. Combine BBQ and Ranch and mix together.
2. Marinate in 2 pounds of the meat of your choice. You can do less, but we prefer to at least marinate overnight.
3. Grill the marinated meat until done.

MEAT RECOMMENDATION:

- Chicken (breasts, thighs or drumsticks)
- Pork



Chili Lime Marinade

INGREDIENTS:

- 1 cup mayonnaise
- 1/2 cup milk
- 1 teaspoon honey
- 1/2 fresh lime juiced
- 2 teaspoons Hot Sauce
- 1/2 teaspoon salt
- 1 teaspoon chili powder

INSTRUCTIONS:

1. In a small bowl whisk together all the ingredients to make a sauce.
2. Place the meat of your choice in container or baggy to marinade.
3. Pour HALF the sauce over the meat and reserve the rest in the fridge.
4. Grill until done, baste occasionally with reserved sauce.
5. Serve hot. Enjoy!

MEAT RECOMMENDATION:

- Chicken (breasts, thighs or drumsticks)
- Pork
- Steak



Taco Marinade

INGREDIENTS:

- 1/4 cup water
- 1/4 cup oil (vegetable or olive oil will work)
- 1/4 cup lemon juice
- 1/2 packet taco seasoning (or two tablespoons of homemade taco seasoning)

INSTRUCTIONS:

1. Combine all the ingredients in the bowl. Whisk together until combined.
2. Pour over the meat and marinate at least 30 minutes (or longer if you want).
3. Grill, bake, or broil. This marinade is delicious!
4. **This marinade will be enough for 3 to 6 boneless skinless chicken breasts. I am thinking this would also taste awesome on pork!

MEAT RECOMMENDATION:

- Chicken (breasts, thighs or drumsticks)
- Pork
- Steak



Teriyaki Marinade

INGREDIENTS:

- ½ cup sugar
- ½ cup soy sauce or teriyaki sauce or a combination of both
- 2 tablespoons fresh grated ginger or 3 teaspoons ground ginger
- 2 teaspoon minced garlic

INSTRUCTIONS:

1. Mix all ingredients in a large mixing bowl.
2. Marinade meat for at least an hour.
3. Grill until the meat is cooked through.
4. Serve over rice. Yum!

MEAT RECOMMENDATION:

- Chicken (breasts, thighs or drumsticks)
- Pork
- Steak



Catalina Glaze Marinade

INGREDIENTS:

- Catalina Salad Dressing
- Salt and Pepper to taste

INSTRUCTIONS:

1. Marinate the meat for an hour in Catalina Dressing
2. Season with salt and pepper.
3. Grill until cooked through, baste occasionally with extra dressing.
4. Once the meat is done, give it one last brush of dressing before you pull it off the grill.

MEAT RECOMMENDATION:

- Chicken (breasts, thighs or drumsticks)

Shopping List

- 1 Cup BBQ Sauce
- 1 Cup Ranch Salad Dressing
- 1 Cup Mayonnaise
- 1/2 Cup Milk
- 1 Teaspoon Honey
- 1 Lime
- 2 Teaspoons Hot Sauce
- 1 Teaspoon Chili Powder
- 1/4 Cup Oil (vegetable or olive oil will work)
- 1/4 Cup Lemon Juice
- 1/2 packet Taco Seasoning (or two tablespoons of homemade taco seasoning)
- 1/2 Cup Sugar
- 1/2 Cup Soy Sauce or Teriyaki Sauce or a combination of both
- 2 Tablespoons fresh Grated Ginger or 3 teaspoons Ground Ginger
- 2 Teaspoon Minced Garlic
- Catalina Salad Dressing
- Salt
- Pepper