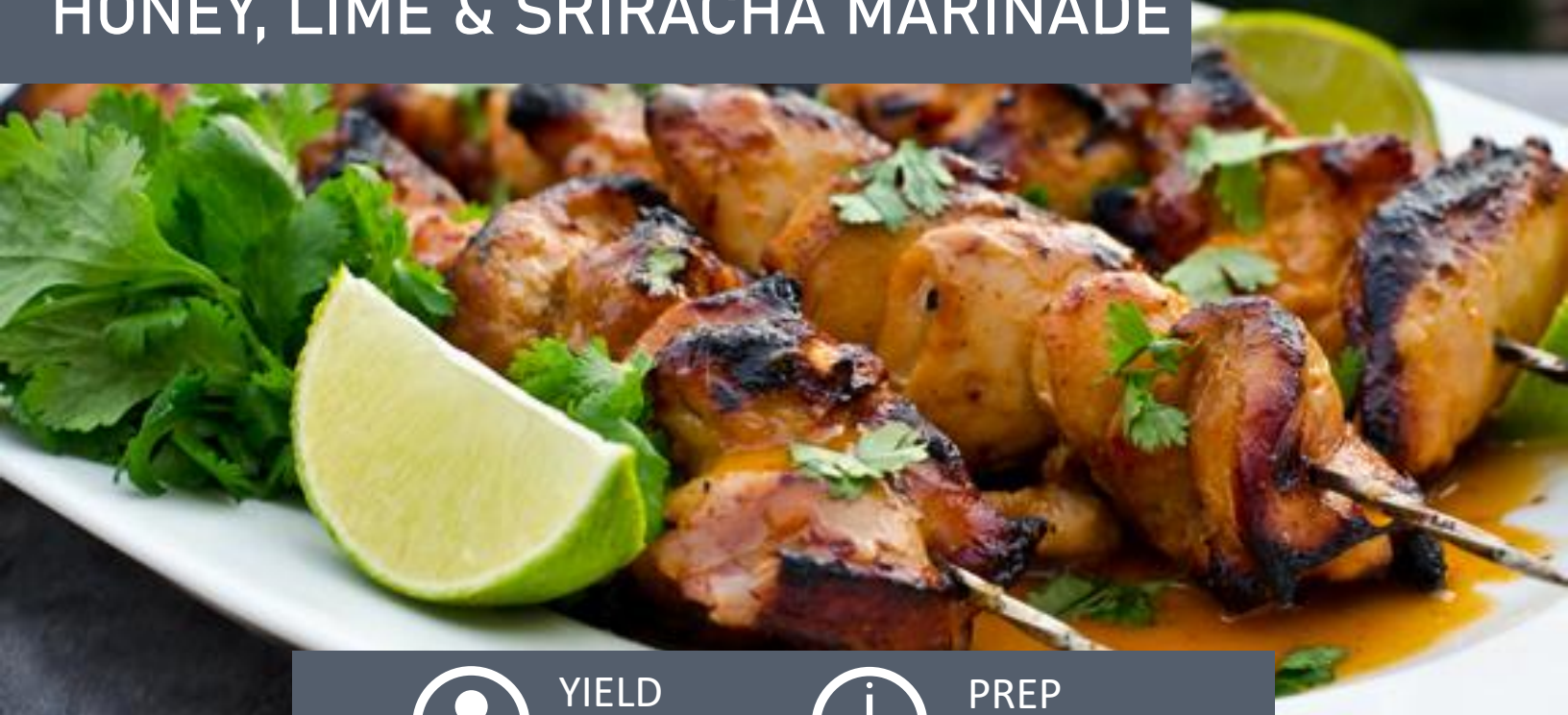


HONEY, LIME & SRIRACHA MARINADE



YIELD
1 cup



PREP
5 mins

INGREDIENTS

3 tbsp soy sauce
1/4 cup plus 2 tbsp honey
1 tbsp vegetable oil
1 tsp lime zest, from one lime
3 tbsp fresh lime juice, from 2 limes
4 garlic cloves, peeled and chopped
1 ½ square inch piece fresh ginger, peeled and chopped
1 ½ tbsp Sriracha sauce
1 ¼ tsp salt

INSTRUCTIONS

1. In a blender, combine all ingredients and blend until completely smooth.
2. Pour ½ cup of the marinade into a bowl. Cover and refrigerate until ready to serve (this will be your drizzling sauce).
3. Pour the remaining marinade over your favourite protein and allow it to marinate in the fridge for at least 6 hours or overnight.
4. Warm the reserved marinade. After grilling drizzle it over top or serve it alongside.

Notes:

- This marinade pairs well with chicken, white fish, and shrimp.

