

## ASADA MARINADE

½ cup yellow onion, diced  
4 Tablespoons Guajillo paste  
2 ½ Tablespoons orange juice  
2 Tablespoons white vinegar  
1/3 cup adobo sauce  
(from canned chipotles)  
1 teaspoon oregano  
1 ounce achiote paste  
1 Tablespoon sea salt  
2 Tablespoons minced garlic  
Pinch allspice  
Pinch nutmeg  
1 bay leaf, ground  
1 teaspoon cumin  
3 cups vegetable oil

Combine all ingredients except oil and mix to combine well. Whisk in oil to emulsify. Place beef in a zip-lock plastic bag. Add enough marinade to cover and refrigerate 4 – 24 hours. Store any extra marinade in the refrigerator. Can also be used with pork, chicken, lamb and game.