

Marinade for beef *(for soft tacos “carne asada” style)*
(for 1.3 kg beef)

- 80 ml white vinegar
- 120 ml soy sauce
- 4 cloves garlic, minced
- 2 limes, juiced
- 118 ml olive oil
- 1 t salt
- 1 tsp ground black pepper
- 1 tsp ground white pepper
- 1 tsp garlic powder
- 1 tsp chili powder
- 1 tsp dried oregano
- 1 tsp ground cumin
- 1 tsp paprika



1. In a medium bowl, whisk together the **vinegar**, **soy sauce**, **4 cloves of garlic**, **juice of two limes**, and **olive oil**.
2. Season with **salt**, **black pepper**, **white pepper**, **garlic powder**, **chili powder**, **oregano**, **cumin** and **paprika**.
3. Whisk until well blended, then pour over the meat in a dish. Turn over once to coat both sides.
4. Cover with plastic wrap, and **marinate for 1 to 8 hours**.