

RECIPES USING ALBERT AGNOR'S MEAT SEASONING

BEEF FAJITA MARINADE

1 12 oz beer
4-6 T Albert Agnor's Meat Seasoning
½ c olive oil
¼ c soy sauce
2 T lime juice
1 T minced garlic, sliced onion, sliced pepper

Makes 3 cups marinade.

Sprinkle and/or rub fajita meat generously with **Albert Agnor's Meat Seasoning**. (Beef cuts such as skirt steak, or sirloin steak can be used for fajitas. Meat should be thinly sliced across the grain). Set meat aside in large shallow pan.

Combine 1 beer, olive oil, soy sauce, lime juice and garlic. Mix well. Pour over meat. Cover and refrigerate overnight. If you have a marinating container with a snap lid, turn pan several times to coat meat well.

Grill on grilling pan over hot coals. * For extra flavor, dredge meat in **Albert Agnor's Chili Mix** before grilling.* Put meat in oven for an hour at Bake 325 degrees while you prepare the rest of the meal.

THE BEST GRILLED STEAK OR PORK CHOP

Steak or Pork Chops, cut at least ½" thick
3-4 T **Albert Agnor's Meat Seasoning**

Apply meat Seasoning generously to both sides of meat. Set aside while grill heats. Grill over hot coals for 5 to 10 minutes per side.

CHICKEN FAJITA MARINADE

4-6 T **Albert Agnor's Meat Seasoning**
1 C Italian Dressing
¼ c soy sauce
2 T lime juice
1 t minced garlic
1 T chopped fresh cilantro
2 lbs boneless chicken, sliced

Sprinkle chicken pieces (tenderloins or boneless breasts cut into strips) liberally with **Albert Agnor's Meat Seasoning**. Place chicken in marinating pan, preferably with tight-fitting lid. Combine remaining ingredients. Pour over chicken. Refrigerate several hours or overnight. Turn Marinade pan several times to coat chicken well.

Stir-fry chicken in small amount of olive oil with ½ t minced garlic, or grill in grilling pan over hot coals.

Serve with stir-fried vegetables of your choice, such as strips of onion, green and yellow bell pepper, banana peppers, halved cherry tomatoes.

Place meat and vegetables in warm tortilla.
Garnish with Black Bean Salsa if desired.

EASY CRISPY CHICKEN

Chicken pieces, skin on or off
Approximately ½ c Italian dressing of your choice
3-4 T **Albert Agnor's Meat Seasoning**

Brush chicken pieces liberally with Italian dressing, both sides, in the shallow baking dish you plan to use for cooking. Dressing should be applied generously, so some dressing runs down and collects in pan. Sprinkle chicken generously with Meat Seasoning, coating both sides.

Bake in 400 degree oven, in center of oven, for 30-45 minutes, depending on the size of your chicken pieces. Very large breasts will require the longer cooking time. Turn oven to Broil, and raise thermostat to 450 degrees. Broil chicken for 15 minutes, turning once. Both sides of chicken should be brown and crispy.