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FAJITA MARINADE

(Courtesy of the National Honey Board)

INGREDIENTS:

4 cups light soy sauce (the dark, imported Chinese kind is too strong)
1 cup Dutch Gold Golden honey
1 tsp. garlic
1 tsp. onion powder
8 tbsp. fresh lemon juice
4 tsp. ground ginger
1 skirt steak (about 3/4" thick) for every three guests (4-to 6-oz. portions)
Warm flour tortillas
Prepared pico de gallo or picante sauce

DIRECTIONS:

Combine soy sauce, Dutch Gold Golden honey, garlic and onion powders, lemon juice, and ginger in jar. Shake to mix well. Let marinade stand in sealed jar overnight. Reserve about 1 cup. Pour remainder over beef and marinate, covered, two hours or overnight in refrigerator.

Remove beef from marinade and grill over very hot coals for a short time; it should take only about 10 minutes per steak if meat is 3/4" thick or less. Brush meat with reserved marinade two or three times while cooking. Chop meat with a cleaver into bite-size pieces. Fold into warm flour tortillas and serve with pico do gallo. Makes about 1 quart of marinade.