

Naturally Fajita Marinade

Ingredients:

* ·  1t        Garlic Powder
* ·  1t        Cumin Powder
* · ½ -1t     Sea Salt
* · ½ t      Cayenne Pepper
* · 1-2T     Natural Liquid Smoke
* · 3-4T      Olive or Vegetable Oil

Directions:

* Place 2-3 T of oil in a bowl then stir in a bowl then stir in seasoning and liquid until well mixed, then add curls and toss well and allow to marinate for 15 to 20 minutes.
* Cook curls according to your taste.