

# Blood Orange & Honey Marinade

WITH TEXAS HILL COUNTRY BLOOD ORANGE INFUSED OLIVE OIL



## Ingredients

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- **½ cup: Blood Orange Olive Oil**
- **2 tsp: Fresh Garlic (minced)**
- **3 tsp: Shallots (minced)**
- **¼ cup: Honey**
- **Salt and Pepper to taste**



## Notes

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## Directions

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1. **Place all ingredients in a blender and blend until you've reached your desired consistency. If you prefer more texture, mince your garlic and shallots beforehand, and forgo the blender for a mixing bowl.**
2. **Now that your marinade is done, it's time to enter phase 2 and prepare your protein of choice. We recommend marinating your protein for at least 15-30 minutes before cooking to really let the flavors soak in.**