

Spicy Peanut Butter Marinade

Ingredients

- 1/2 cup creamy peanut butter
- 1/2 cup dry sherry
- 1/4 cup dark soy sauce
- 1/4 cup red wine vinegar
- 1/4 cup honey
- 1/4 cup oil
- 1/4 cup ginger, crushed
- 1/4 cup green onion, minced
- 1/4 cup cilantro, chopped
- 2 tablespoons dark sesame oil
- 2 tablespoons Chinese chili sauce
- 2 tablespoons lemon juice
- 6 garlic cloves

Directions

1. Combine everything in food processor and mix.
2. Marinade pork for up to 8 hours.
3. Grill as you normally would. This is an incredible Thai/Oriental taste!