



Cardamom Marinade



SHOPPING LIST

- 2 tbsp orange juice
- 1/8 tsp ground pepper
- 1/8 tsp ground cardamom
- 4 tbsp honey
- 2 tbsp Betsy's Best Cashew Cardamom Butter

INSTRUCTIONS

- Mix all ingredients in a bowl until the cardamom butter is dissolved.
- Marinate chicken, steak or seafood for at least 2 hours or
- overnight before cooking.