

Robert Lambert Marmalade Marinade

Marinate chicken tenders, or pork tenderloin cut in 1" slices, in:

1/3 cup Robert Lambert Five Lime Marmalade
2 tbsp. mustard
2 tbsp. soy sauce
2 tbsp. olive oil
3 garlic cloves, pressed or minced

Brown the meat in extra olive oil, 2-3 minutes on each side, remove and add the marinade to the pan with 1 cup stock, reduce by half and serve over meat.