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## Kiwifruit-teriyaki marinated skirt steak or chicken breasts

By Susie Iventosch

(Enough for 4-5 Rib-eye steaks, or even better with skirt steak)

4 kiwi fruit -peel and puree 2 of the kiwi fruit, and peel and slice the other two, set aside

1/4 cup white wine

Juice of 1 whole lime

1/4 cup soy sauce

2 tablespoons brown sugar

1/4 cup fresh cilantro leaves, chopped

1/2 teaspoon grated fresh ginger

1 small clove garlic, minced

2 tablespoons olive oil

Place all ingredients except sliced kiwi, in a container with a tight-fitting lid. Shake well. Divide marinade in two, and pour half over the meat to marinate for at least several hours or overnight in refrigerator. Save remainder of marinade to serve over cooked meat.

To cook meat, remove from marinade and grill on barbecue to desired doneness. Serve with sliced kiwi and drizzle remaining marinade over top of both.

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