

Marinade for Lamb

Category: Lamb

Servings:

Rating: 10

Source: Linda Izard

Description:

Ingredients:

olive oil	4 tablespoon
lemon juice	of two
garlic	2 cloves, mashed
salt	2 teaspoon
pepper	1 teaspoon ground
ginger	1/2 teaspoon chopped fresh
ground cumin	1/2 teaspoon
turmeric	1/2 teaspoon
parsley	2 tablespoon chopped

Instructions:

Marinate lamb for at least 1/2 an hour, or for several hours. Enough for about two pounds of meat. Can be used on kabobs or chops.