

MARINADE FOR POULTRY

with Romanian Red Garlic

Marinades 1 whole chicken or 4 thighs/breasts



INGREDIENTS

- 1T Romanian Red Garlic, crushed
- 2t dried Minced Onion
- 1 ½ t ground Cumin
- 2t Smoked Paprika
- 1t Paprika
- 1t Chili Powder
- 1 ½ t Salt
- 4T Olive Oil

Simple and delicious, this spice rub pairs well with Moroccan inspired flavors such as preserved lemons and saffron.

DIRECTIONS

1. Mix all dry ingredients in a bowl.
2. Add olive oil and pour into a container with your chicken. Coat well and marinate for at least 1 hour. A whole chicken can marinate overnight.
3. Cook according to your preferred method. Grilling and sauteing works well for this spice rub.

