

Recipe: KT's Lemon-Chili marinade

This recipe can be used for any meat you like. We love it on chicken or fish like salmon.

Time 🕒

Preparation: 15 mins

Marinate for 4 hours

Ingredients

- 2 cloves of garlic, crushed
- 1/2 thumb-long piece of fresh ginger, grated
- 2 tbsp. fresh oregano and rosemary, chopped
- 2 tbsp. chili sauce (e.g. Iguana XXX)
- 1 tbsp. soy sauce
- 1 tbsp. honey
- 3 tbsp. lemon juice
- 1 tbsp. olive oil

Directions

- 1. To make the marinade, add all ingredients in a small bowl and whisk them.
- 2. For best taste, marinate your meat for at least 4 hours before putting it on the grill.

