

Recipe: KT's Garlic Marinade with fresh herbs

The recipe can be used for around 600g of meat.

Time ⌚

Preparation: 10 mins

Marinate for 2 hours

Ingredients

- 3 cloves of garlic, crushed
- 3 tbsp. of fresh herbs like oregano, rosemary and parsley, chopped
- 1 tsp. mustard
- 1 tsp. lemon juice
- 4 tbsp. clarified butter
- Pepper
- Some chili

Directions

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

