

Spiced Yogurt Marinade

Ingredients:

1 cup plain yogurt
3 tbl. fresh lemon juice
3 tbl. extra virgin olive oil
½ cup chopped onion
¼ cup packed fresh mint
4 garlic cloves, chopped
2 strips lemon zest (each 2 inches long)
½ tsp. ground cumin
½ tsp. hot paprika
½ tsp. ground coriander
¼ tsp. ground cinnamon
¼ tsp. ground ginger

Directions:

Place all of the ingredients in a blender and puree until smooth. Use immediately, spreading the mixture on the chicken skin.
Makes enough for 5 – 6 pounds of chicken.

~ Credit: Martha Stewart Living