



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Spiced-Yogurt Marinade –

- 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**

1. 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