

Peri Peri Marinade

Ingredients:

- 2 tbsp Peri Peri powder (or other powdered chilli spice)
- 1/2 cup olive oil
- 1 tsp lemon juice
- 1 pinch salt

Method:

Combine ingredients and coat chicken before barbecuing

Tips:

For a milder version use 2 tbsp Peri Peri with 250g yoghurt.

Use Peri Peri powder over oven wedges and serve with sour cream.

Combine 1 tbsp Peri Peri powder with 300ml sour cream to use as a dipping sauce or as a topping for stuffed potatoes.

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