

Chili & Cumin Marinade

Ingredients

70g red chillies, deseeded and roughly chopped
5-6 garlic cloves
3 tbsp rice wine vinegar
2 tbsp red wine vinegar
2 tsp fine salt
1 heaped teaspoon toasted cumin seeds
1/2 tsp dry oregano
60ml olive oil

Directions

Place all your ingredients into a small food processor or mortar and pestle and blend till smooth.

THE
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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