

# Chili & Cumin Marinade

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## 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

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