

Harissa Marinade

October 9th, 2020

Prep Time: 00:15

Cook Time: 00:00

Harissa is a traditional Middle-eastern marinade that works well with Beef or Chicken. Cut the meat into thin slices and marinate for a few hours to several days.

Ingredients:

1/4 Cup Apple Cider Vinegar

1/4 Cup Apple Juice

2 Tablespoons Extra-Virgin Olive Oil

4 Garlic Cloves, minced

2 Teaspoons Smoked Paprika

1 Teaspoon Ground Coriander

1/2 Teaspoon Ground Cumin

1/4 Teaspoon Fennel Seeds

1 Tablespoon Honey

1/4 Teaspoon Salt

Ground Dried Aleppo Pepper (to taste)

Directions:

Mix together all ingredients and Microwave for 30 seconds or until it begins to boil

This marinade can be used immediately or can be refrigerated, before adding meat, for up to 1 month.

This marinade works well with Shawarma or Beef Jerky.