

Shawarma Marinade

October 21st, 2020

Prep Time: 00:15

Cook Time: 00:00

This marinade provides a full flavor for Shawarma meat, steak, chicken, or turkey. The flavors in this marinade will permeate about 1/4 inch every 12 hours. However, due to inclusion of lemon juice and vinegar, do not marinate for more than 24 hours or the meat will take on a mealy texture or dissolve completely.

Ingredients:

- 7 large Garlic Cloves, Minced
- 2 teaspoon Oregano
- 1 teaspoon ground Ginger
- 1 teaspoon Cumin
- 1 teaspoon Nutmeg
- 1/4 teaspoon powder from freshly ground Green Cardamom Seeds
- 4 Lemons, juiced (8 Tablespoons or 4 fluid ounce)
- Dash Ground Cloves
- 1/2 Cup Apple Juice
- 1/2 Cup Apple Cider Vinegar
- 1/2 Cup Olive Oil

Directions:

Combine ingredients in a large bowl and mix well.

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.