

TANDOORI MARINADE FOR LAMB/CHICKEN – CELERY ALLERGEN

Ingredients

Corn or Avo Marina Oil

Juice and Zest of 2 Lemons

East End Tandoori Masala Powder (add to make thick paste)

(Coriander, Paprika, Garam Masala, Cumin, Cassia, Black Pepper, Star Anise, Ginger, Cardamon, Bay Leaf, Nutmeg, Cloves, Dried Mango, Garlic, Onion, Chilli, Fenugreek Lemon Powder, **Celery**)

The powder is packed in a warehouse that handles Peanuts, Treenuts, Sesame, Gluten, Milk, Soy and Mustard.

Cooking Instructions

1. Mix all ingredients to make a Thick Paste
2. Marinade your choice of meat for up to 24 Hours (we always have a prepared marinade in the fridge)

Cooking times dependent on which type and cut of meat –
Please bring meat to Room Temperature before cooking.

- Lamb Shoulder/Chops
- Chicken Drumsticks/Legs/Spatchcock
- Even on a piece of Salmon!

This was Diamond Award and Best BBQ Product of 2014!

