

Moroccan Marinade

Ingredients

- 8 pieces thighs & drumsticks or 4 x chicken leg quarters

For the marinade

- 1 cup double cream yoghurt
- 1 1/2 tbs garlic
- 1 tbs coriander powder
- 2 tbs cumin powder
- 1/2 tbs cinnamon
- 30 ml lemon juice
- Salt and pepper

Method

Combine all ingredients together. Pour over chicken and allow to marinate overnight. Braai or bake in hot oven.