

# North African Meat Marinade

## Ingredients

1 1/2 cups finely chopped onion  
1 tablespoon lemon zest  
1/4 cup fresh lemon juice  
1/4 cup chopped fresh parsley leaves  
1/4 cup chopped fresh cilantro leaves  
3 tablespoons chopped fresh mint leaves  
2 teaspoons salt  
1 teaspoon ground cumin  
1 teaspoon paprika  
1 teaspoon freshly ground black pepper  
1/4 cup olive oil

Marinate meat up to 24 hours for best flavor

Serve with

## Yogurt Sauce

1/2 cup plain yogurt  
1/2 cup sour cream  
1 tsp dried mint  
1 tsp dried dill  
1 clove garlic minced