

Chef from the Hood Recipes



Chef:

Mike Lombardi and Dave Christiani

Restaurant:

Pacific Markets

Recipe:

Pacific Markets favorite marinade!



Pacific's favorite marinade!

We'll tumble your lamb in this marinade to save steps at home. To do it yourself, place meat & marinade in a large Ziplock. Keep refrigerated (1 - 2 days) Flip bag around occasionally.

Ingredients:

- 3/4 cup olive or vegetable oil
- 1/4 cup red wine vinegar
- 1 medium onion chopped
- 4 to 6 cloves garlic peeled & bruised
- 1 tablespoon Dijon mustard
- 1/2 teas. each of crumbled dried oregano & basil
- (or 1-2 tablespoons fresh basil with dried oregano)
- 1 or 2 bay leaves crushed
- 2 teas. salt & 1/4 teas. ground black pepper
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To prepare:

Broil or BBQ, fat side up 10 minutes, 4" from heat. Turn, baste with drippings, broil 10 minutes more. If using oven broiler, finish meat in a 425° oven for 10-15 more minutes. Or raise grill & continue basting until crusty yet pink & juicy inside!