



Grilling Gifts

THAI RUB

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| 4 tsp (20 mL) basil, crumbled | 1 tsp (5 mL) cayenne pepper |
| 4 tsp (20 mL) mint, crumbled | 1 tsp (5 mL) salt |
| 2 tsp (10 mL) ground ginger | 1 tsp (5 mL) freshly ground pepper |
| 2 tsp (10 mL) paprika | 1/2 tsp (2 mL) garlic powder |

Combine all ingredients. Store in an airtight container in a cool dry place. Use as a rub on beef, pork, chicken or fish. Makes 1/3 cup (75 mL).

TANDOORI RUB

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| 1 tbsp (15 mL) ground coriander | 1 tbsp (15 mL) turmeric |
| 1 tbsp (15 mL) ground cumin | 1 tsp (5 mL) cayenne pepper |
| 1 tbsp (15 mL) ground ginger | 1 tsp (5 mL) salt |
| 1 tbsp (15 mL) paprika | 1/2 tsp (2 mL) thyme, crumbled |

Combine all ingredients. Store in an airtight container in a cool dry place. Use as a rub on pork, lamb or chicken. Makes 1/3 cup (75 mL).

SOUVLAKI SEASONING MIX

*This mix serves as the seasoning base for souvlaki marinades.
Souvlaki is a popular Greek dish of marinated meat that is skewered and grilled.*

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| 2 tbsp (25 mL) oregano, crumbled | 1 tsp (5 mL) garlic powder |
| 2 tbsp (25 mL) paprika | 1 tsp (5 mL) salt |
| 2 tsp (10 mL) thyme, crumbled | 1 tsp (5 mL) freshly ground pepper |
| 1 tsp (5 mL) ground cumin | |

Combine all ingredients. Store in an airtight container in a cool dry place. Makes about 1/4 cup (50 mL).

To Make Souvlaki: Stir Souvlaki Seasoning Mix before using. To prepare marinade, combine 1 tbsp (15 mL) seasoning mix, 2 tbsp (25 mL) fresh lemon juice and 2 tbsp (25 mL) olive oil in a heavy zip-lock plastic bag. Add cubed meat (pork, lamb or chicken) and squeeze bag to coat meat with marinade. Seal bag and place on a plate. Refrigerate, turning bag occasionally, for up to 24 hours. Soak bamboo skewers in hot water for 30 minutes. Remove meat from marinade; discard marinade. Thread meat onto soaked skewers. Grill souvlaki skewers over medium heat on natural gas barbecue until meat is done.