



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Chermoula Marinade

Recipe adapted from Russell Flint, Rain Shadow Meats

Makes 1 cup (enough for 14 to 18 short ribs)

- 3 tablespoons cumin seeds, toasted
- 2 tablespoons coriander seeds, toasted
- 2 tablespoons Spanish smoked paprika
- 1 teaspoon red chile flakes (or more to taste)
- 3 garlic cloves
- 2 tablespoons fresh lime juice
- ¼ teaspoon sherry vinegar
- ¾ cup extra-virgin olive oil
- Kosher salt and freshly ground pepper

Grind the cumin and coriander using a spice grinder or mortar and pestle. Place the spice mixture, paprika, chile flakes, garlic, lime juice, sherry vinegar and olive oil in a food processor and puree for 1 minute. Season with salt and pepper. Refrigerate if not using right away.

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