

Curry Marinade

This marinade is excellent on chicken breasts and pork chops

Ingredients

2 tblsp. olive oil
2 tblsp. Dijon mustard
2 tblsp. honey
¼ cup warm water
2 tsp. curry powder
1 tsp. salt
1 tsp. garlic powder
½ tsp. fresh ground pepper
1 tsp. allspice
½ cup fresh chopped cilantro, divided use

Preparation

Mix all ingredients in bowl but add only half of the chopped cilantro.

Mix well until thoroughly mixed.

Pour over chicken or pork and marinate covered in refrigerator for 10-30 minutes.

Place on hot grill or grill pan and cook about 5 minutes each side.

Garnish with the rest of fresh cilantro and serve.