

Charmoula—a Moroccan Marinade

Adapted from Paula Wolfert

This is a well-known marinade and flavoring for fish, but also makes a wonderful sauce for vegetables such as cooked carrots, eggplant and sweet potatoes.

1 large garlic clove, minced
1 teaspoon sweet paprika
Pinch of cayenne (optional)
¼ teaspoon ground cumin
2 Tablespoons finely chopped cilantro
2 Tablespoons finely chopped parsley
3 Tablespoons fresh lemon juice
2 Tablespoons extra virgin olive oil
Salt

Whisk together all the ingredients in a small bowl and salt to taste.