

## **Yogurt Marinade**

(chicken, fish, pork)

¼ cup of plain yogurt  
2 tablespoons of limejuice  
2 teaspoons of olive oil  
2 teaspoons of minced garlic  
1 1/2 teaspoons of ground cumin  
½ teaspoon of salt

Blend ingredients and place meat in the marinade. Cover and wait at least 15 minutes before cooking or up to 8 hours. Meat should be broiled in the oven on a rack for about 4 minutes per side or until done.