



Beautiful Marinade for Quails, Lamb or Spatchcock

Ingredients

- 2 tbs Fish Sauce
- 2 tbs Sweet Sherry
- 1 tbs Light Soy
- 1 tbs Crushed Garlic
- 1 tbs Herbies Ground Coriander
- 1 tbs Herbies Ground Cumin
- 1 tbs Herbies Garam Masala
- 1 tbs Grated Ginger
- 1/2 tsp Black Pepper
- 1/2 tsp Herbies 5 Spice
- 1 tsp Hoi Sin Sauce

Method

Combine ingredients and marinate choice of meat. This is a fabulous way of presenting the Quail or Spatchcock. Great on the barbecue with chilled Classic Dry White! Enjoy!