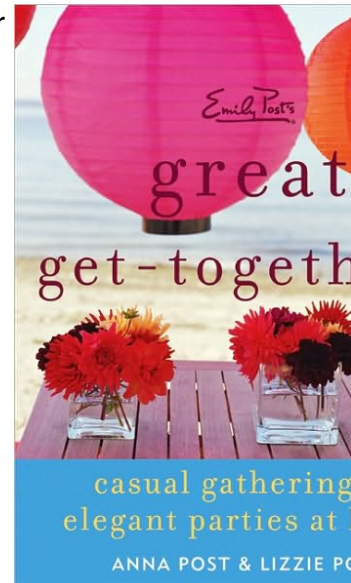


Anna Post and Lizzie Post share their favorite all-purpose marinade for summer



grilling from their entertaining books, [Great Get-Togethers](#). This works well with chicken, pork, shrimp, tofu, or lamb kebabs. Makes enough for 2 pounds of meat or shrimp.

- Juice of 2 lemons
- 1 garlic clove, mashed to a pulp
- 1/4 cup olive oil
- 2 tablespoons grated onion
- 3 teaspoons salt (or less)
- 1 teaspoon ground chile peppers (or to taste!)
- 2 teaspoons curry powder
- 1 teaspoon ground coriander
- 1 teaspoon powdered ginger

Combine all ingredients. Store in a glass bottle in the fridge for up to a week.