

pilipili & rosemary marinated mbuzi choma



I really love my mbuzi choma, and when in combination with kachumbari, nothing screams Kenyan more than those two in combination!!!! ;)



Ingredients

For the kachumbari

1 red onion, finely chopped

3 tomatoes, cubed

½ a lime, juiced

A dash of salt

A pinch of pepper

Finely chopped dania

For the Mbuzi ribs

1 rack of mbuzi ribs

7 cloves of garlic, minced

2 tablespoons of soy sauce

1 tablespoon of rosemary leaves

1 whole pilipili, chopped

½ a teaspoon of dried thyme

Method

For the kachumbari, chop all the ingredients and place into a bowl, pour the fresh lime juice over it then your salt and pepper. Mix it all up and you are done.

For the mbuzi, first step is to marinate. Mix all the ingredients in a bowl. Slather it over the ribs, wrap with a cling film and let it marinate overnight and upto 3 days-refrigerated. Once done, let the meat come to room temperature, then proceed to choma until it gets to your preferred level of doneness.

Once done, serve together with the kachumbari you prepared



SERVE WITH: your fave starch and veggies

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/pilipili-and-rosemary-mbuzi-choma-na-kachumbari/>

Video: <https://youtu.be/SmXcoEggAjA>