

Shawarmah Recipe

Marinade:

- 1 cup of vinegar
- 2 cups lemon juice
- ½ cup of olive oil
- 4 cloves of garlic
- 4 tbs salt
- 6 to 7 whole cloves
- 3 to 4 bay leaves
- 4 onions (red or yellow)
- ½ tbs black pepper
- 1 tbs white pepper
- 1tbs nutmeg
- 1½ tbs cinnamon
- 1 tbs cardamon seed or ½ tbs cardamon powder

Sauce

- Helman's Mayonaise
- crushed/minced garlic
- lemon juice

Marinate 24 hours

