



Tandoori Chicken



<i>Ingredients</i>	<i>serves 4</i>
<i>Preparation time</i>	<i>30 mins</i>
<i>Cooking time</i>	<i>25 mins</i>

Ingredients :

800 gms of chicken Breast and Thigh Mix
1 tspn of kashmiri red chilli powder
1 tblspn of lemon juice
Salt to taste

For Marinade :

200 gms of yogurt
1 tspn of kashmiri red chilli powder
Salt to taste
2 tblspns of ginger paste
2 tblspns of garlic paste
2 tblspns of lemon juice
½ tspn of garam masala powder
2 tblspns of mustard oil

For basting of butter :

½ tspn of chaat masala

For garnishing :

Onion rings and lemon wedges

METHOD

- Skin, wash and clean the chicken. Make incisions with a sharp knife on breast and leg pieces.
- Apply a mixture of kashmiri red chilli powder, lemon juice and salt to the chicken and keep it aside for half an hour.
- Remove whey of yogurt by hanging it in a muslin cloth for fifteen to twenty minutes. Mix Kashmiri red chilli powder, salt, ginger-garlic paste, lemon juice, garam masala powder and mustard oil to the yogurt.
- Apply this marinade onto the chicken pieces and refrigerate for three to four hours.
- Put the chicken onto the skewers and cook in a moderately hot tandoor or a pre-heated oven (200 degrees Celsius) for ten to twelve minutes or until almost done. Baste it with butter and cook for another four minutes.
- Sprinkle chaat masala powder and serve with four onion rings and lemon wedges.