

# Chicken Tandoori

## Ingredients

- 5 lbs chicken drumsticks and/or thighs
- 1/2cup lemon juice
- 1 Tbsp + 1 tsp red chili powder or paprika, divided
- salt to taste
- 2 1/2 cups plain yogurt
- 1 1/2 Tbsp garlic paste
- 1 1/2 Tbsp ginger paste
- 1 1/2 Tbsp cumin
- 1 1/2 Tbsp coriander
- 1 1/2 Tbsp garam masala
- 1 tsp dried fenugreek leaves
- 1/2 tsp turmeric

## Directions

Remove and discard the skin from the chicken and make 3 deep incisions in each piece.

Mix together the lemon juice, 2 tsp of red chili powder and salt to taste. Coat every piece of chicken with this mixture, making sure it goes into the incisions. Let rest for 15 minutes.

Meanwhile, in a large lidded bowl or other lidded container combine the yogurt with the garlic, ginger, cumin, coriander garam masala, fenugreek, turmeric and salt to taste. Add the chicken, making sure each piece is coated. Cover and refrigerate for 6 to 8 hours.

Preheat oven to 350°F. Cover the bottom of a large roasting pan with aluminum foil and oil the grid. Alternatively, cover the bottom of one or more baking pans with foil and oil them.

Wipe out excess marinade from the chicken, reserving it, and transfer it to the roasting pan. Roast for 20 minutes. Baste with yogurt marinade and cook 10 more minutes. Turn chicken, baste with marinade, and cook for another 15 minutes. Repeat. Turn chicken again, baste one last time, increase heat to 450°F and cook for another 10 minutes.

<http://www.marga.org/food/int/india/tandoori.html>