

Tandoori Chicken

Ingredients

1 chicken, cut into 8 pieces, skin removed

Marinade 1

1 teaspoon chili powder (optional)

1/2 tsp salt

2 tbsp fresh lime juice

Marinade 2

1 tablespoon paprika

Salt to taste

1 1/2 tbsp Curry's Tandoori Rub

1/2 teaspoon cayenne powder (optional)

1 tsp tomato paste or few drops of red food coloring (optional)

1/2 cup plain yogurt

Procedure

1. Make gashes or deep cuts into the thick parts of chicken pieces.
2. In a small bowl, mix chili powder, lime juice, and salt. Marinate the chicken in this mixture for about 15 min in room temperature.
3. In another bowl, mix rest of the ingredients until it forms a smooth paste. Pour this marinade over the chicken. Rub the spice mixture on the chicken especially into the gashes. Cover the bowl with plastic wrap and let it marinate for about 2 hours or overnight in a refrigerator. Turn the chicken pieces once in between.
4. Preheat a grill to medium heat.
5. Place the marinated chicken on the grill and discard the marinade. Cook for about 8 to 10 minutes.
6. Turn chicken and baste with melted butter or vegetable oil as needed, and cook for another 8 to 10 minutes. Continue turning and basting, as needed until the chicken is cooked through and nicely colored on all sides, about 30 to 35 minutes.

Alternative Method

1. Preheat the oven to 425 degrees F
2. Spread the chicken on a baking pan and cover with aluminum foil. Roast for about 15 min turning it once halfway through.
3. Remove the chicken from the pan and squeeze some fresh lemon juice over the chicken and grill it over medium heat until it cooks through and develops grill marks to give it an authentic tandoor grilled look.
4. Serve with onion slices and lemon wedges.