Tandoori Chicken Recipe

Ingredients:

12 skinless chicken drum sticks
1 cup Yogurt
1 cup Tomato sauce
1 tea spoon ground cumin
1 tea spoon ground coriander
1 tea spoon garam masala   (equal parts of ground black peppers, cloves and cinnamon)
Half a tea spoon of turmeric
Half a tea spoon of nutmeg
1 tea spoon of paprika mixed with orange color powder.
1 tea spoon of ground black peppers
1 table spoon lemon juice
1 tea spoon of salt
1 cup corn oil (you can use vegetable or canola oil)
Quarter cup chopped mint leaves
2 long green chilies

Method:

Mix yogurt and tomato sauce in a large bowl. Then add cumin, coriander, garam masala, turmeric, nutmeg, paprika, black pepper, lemon juice, salt and half a cup of corn oil. Blend it well till you see the sauce becomes smooth and all spices are mixed well.

Add skinless chicken drum sticks and coat them with the sauce well. Then take a large pan, put half a cup of oil in the pan, spread it well and then add chicken with sauce to it. Make sure enough of the sauce is stuck to the chicken.

Pre-heat the oven to 350 deg. F. and put the pan in the middle of the oven and bake it for 45 minutes. This will cook the chicken all the way. You will see the meat separating from the bone. This is the sign showing the chicken is cooked well.

Once the chicken is cooked take it out of the oven. Then take the chicken and put it in another pan. Take the cooked sauce from the pan and mix it with original uncooked sauce left over in the bowl. Take a pan and put the whole mix in it on high heat till it boils. Then bring the temperature down to medium and add whole chili and mint leaves. If you want the sauce to be extra spicy, add some cayenne pepper or red chili powder. All this will be done in about 5 minutes.

Now take your chicken in a plate and put the cooked sauce over it and enjoy. You can eat it with plain white rice with sauce and chicken. You can also eat chicken with naan and salad or just the chicken as a snack.

Enjoy