

Tandoori Chicken wings recipe

Ingredients:

1. 1 cup tomato puree
2. 1/2 a cup yogurt
3. 1/4 cup sour cream
4. 2 table spoon lemon juice
5. 1 tea spoon ground cumin
6. 1 tea spoon ground coriander
7. 1 tea spoon garam masala (equal parts of ground black pepper, cloves & cinnamon)
8. 1 tea spoon turmeric
9. 1 tea spoon paprika
10. 1 table spoon Kashmiri chili
11. 1/2 a cup oil (I am using corn oil, you can use any other oil)
12. 1 tea spoon dry mint
13. 1/2 a tea spoon salt
14. 10 large chicken wings

Method:

Wash chicken wings thoroughly. Then take a bowl and put tomato puree in it along with yogurt, sour cream, lemon juice, salt, ground cumin, ground coriander, ground garam masala, turmeric, paprika, Kashmiri chili, about a table spoon of oil and dry mint.

Blend the above mix thoroughly. Then take a large pan and apply about a table spoon of oil on it and spread evenly. Then coat all chicken wings with the prepared mix and place them on a pan. Preheat the oven at 350 degrees Fahrenheit. Place the pan with chicken wings and bake it for 45 minutes.

After 45 minutes, take out the chicken wings from the oven. Now, take a pan and put the remaining oil in it and heat it on high heat. Take a few wings at a time

and fry them about a minute each time. After the first batch of wings reduce the temperature to medium. Then finish frying the rest of the wings. Put all the wings in a separate pan.

Now take the pan in which you baked the wings and put the left over sauce in the fry pan with oil. Keep heating the sauce. Then put the remaining tandoori mix, you prepared earlier, in the pan and blend everything thoroughly. Once you see the water from the sauce has reduced you can shut the stove when the required thickness of the sauce is achieved. You have just created a dipping sauce for the chicken wings. Put the sauce in a bowl.

Now chicken wings and the dipping sauce are ready to eat. Plate them and enjoy the wings with any kind of side dish you desire.

Enjoy

Chef Pops