

Tandoori Chicken

Category: Indian

Servings: 8

Rating: 10

Source: Bon Appetit, September 1986

Description:

Ingredients:

chicken	5 pound cut into serving pieces
lime juice	1/2 cup fresh
salt	4 teaspoon
coriander seeds	2 teaspoon
cumin seeds	1 teaspoon
plain yogurt	1 cup
onion	1 cut into 1" pieces
garlic	3 crushed cloves
ginger	1 tablespoon chopped
cinnamon	1 teaspoon
turmeric	1/2 teaspoon
red pepper flakes	1 t+ dried
red food coloring	1/2 teaspoon
butter, unsalted	1/4 cup melted
saffron	1/4 teaspoon threads, crushed
vegetable oil	
onion	1 thinly slice
lemon	1/2 thinly sliced

Instructions:

Pat chicken dry. Cut several 1/2" deep slits into each piece. Combine the lime juice and salt and rub some into the chicken. Place chicken in a large bowl and pour the rest of the lime juice over. Let stand at room temperature for 30 minutes. Heat a small skillet over medium heat, add coriander and cumin seeds, and toss for 1 minute. Transfer to a blender, add 1/4 c yoghurt, onion, garlic, ginger, cinnamon, and turmeric. Blend to a smooth paste. Transfer to a bowl and add the remaining yoghurt, 1 t dried pepper flakes, and the food coloring. Remove the chicken from the marinade and blend the yoghurt into it. Return the chicken to the bowl, turning to coat. Refrigerate for 24 hours.

Combine the butter and the saffron. BBQ the chicken, brushing with the butter mixture

occasionally. Garnish with thin slices of raw onion rings and lemon slices.