

Chicken Tandoori

Serves 2

Ingredients

- 8 oz plain yogurt
- 2 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp salt
- Dash pepper
- Dash red pepper (cayenne), or to taste
- 1 to 2 Tbsp vinegar
- 1 egg yolk
- 1 small broiler-fryer, cut up (or enough chicken pieces to satisfy 2 appetites)

Instructions

1. Combine yogurt, coriander, cumin, salt, pepper, red pepper, vinegar, and egg yolk to make the marinade.
2. Skin the chicken and make cuts in the thick meat areas to help the marinade penetrate to the bone.
3. Add chicken to the marinade mixture and be sure the pieces are covered with marinade completely.
4. Marinate in the refrigerator for 3 to 4 days.
5. Bake chicken in a 350°F oven for an hour, basting with marinade, until tender.

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- 2 teaspoons ground coriander
- 1 teaspoons ground cumin
- 1 teaspoon salt
- Dash pepper
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- 1 to 2 tablespoons vinegar
- 1 egg yolk
- 1 small broiler-fryer, cut up (or enough chicken pieces to satisfy 2 appetites)

Combine yogurt, coriander, cumin, salt, pepper, red pepper, vinegar and egg yolk for marinade. Marinating chicken down to the bone is essential. To help this process, chicken should be skinned and cuts made in thick meat areas. Add chicken to marinade mixture and be sure they are covered

with marinade completely. Marinate in refrigerator for 3 to 4 days. Bake chicken in 350-degree oven for an hour, basting with marinade, until tender. Serves 2.