



Spice up your Memorial Day!

Brought to you by

The HUNDRED-FOOT JOURNEY

IN THEATERS AUGUST 8

Tandoori Chicken Wings

Serves 4-6



Ingredients

3/4 tbsp of sweet paprika
 1 tbsp garam masala
 1 tbsp ground cumin
 1 tbsp ground coriander
 Salt and pepper to taste
 1/2 tsp(s) ground turmeric
 1 cup of chopped cilantro
 1 tbsp finely grated fresh ginger

5 cloves of minced garlic
 1/4 cup fat-free Greek yogurt
 1/2 cup canola oil
 1 minced shallot
 3 tbsp white vinegar
 1 tbsp lemon juice,
 4 lbs chicken drumsticks

Method

1. Preheat the oven to 450 degrees F. Set a rack on each of 2 large baking sheets. In a small skillet, toast the paprika, garam masala, cumin, coriander, and turmeric over low heat. Stir for approx 2 minutes. Transfer the spices to a bowl and let cool. Next, mix in the ginger, garlic, yogurt, lemon juice, salt, pepper and 2 tablespoons of the oil.
2. Before cooking the chicken, cut 3 slashes in each drumstick. Toss the chicken with 2 tablespoons of canola oil and season with salt and pepper in a large bowl. Add the spiced yogurt from step 1, and rub it onto the chicken. Arrange the chicken on the racks, leaving 2 inches between the pieces. Roast for 45 minutes, turning occasionally, until the chicken is golden brown and cooked through. Broil the chicken 6 inches from the heat for about 5 minutes, until lightly charred.
3. In a small bowl, stir the cilantro, shallot, vinegar, and 1/4 cup of oil; salt to taste to serve with the chicken.

