

INDIAN BARBECUE OR INDIAN CHICKEN OR CHICKEN TIKKA



Ingredients (serves 6 people):

- 2 chicken drumsticks
- 2 chicken thighs
- 1 chicken breast cut in four pieces

First marinade

- 2 tbsp garlic paste
- 2 tbsp gingerbread
- 2 tbsp red and green pepper paste
- 4 tbsp garam masala (recipe found in The Basics)
- 1 tbsp black pepper
- 3 tbsp Sicilian lemon juice

Second marinade

- 250 ml of fresh yogurt
- 4 tbsp garam masala
- 1 tsp cumin
- 1 tsp coriander powder
- 1 tsp ground nutmeg
- 2 tbsp chickpea flour
- 2 tsp of orange food coloring
- Salt to taste

Finishing

1 large onion cut into thin slices

1 Sicilian lemon juice

Garam masala to taste

Sicilian lemon slices

Preparation:

1. Put chicken in first marinade ingredients for 2 hours or more covered with PVC film in refrigerator to add flavors.
2. Place chicken with second marinade ingredients for 3 hours or more covered with PVC film in refrigerator to add flavors.
3. The chicken should be in the husbands for about 6 hours.
4. Put the chicken on skewers and set aside.
5. Preheat the oven to 200° C or use a barbecue.
6. If using an oven place the skewers on a rack with a baking sheet underneath.
7. Bake until chicken is golden on all sides.
8. Remove chicken from skewers and place on a plate.
9. Place onion rings in a bowl and squeeze lemon juice over them.
10. Sprinkle on garam masala onion to taste and mix to incorporate the flavors.
11. Serve Tikka Chicken with onion rings and lemon wedges.