

TANDOORI CHICKEN & SERVING SAUCE

F MEDIUM

Last Modified: 06/29/2016

PREP: 12 Hrs
COOK: 30 Min
BROILED

INDIAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Boneless Skinless Chicken Thighs	
1	Round	Red Onion Slice Per Thigh	Thin Sliced

MARINADE

1	Cup	Plain Yogurt	
1	Recipe	Tandoori Spice Mix (Below)	
1/4	Tsp	Smoked Paprika	
1/4	Tsp	Ground Turmeric	
1	Pinch	Cayenne Pepper	
1	Tsp	Kosher Salt	
2	Tbsp	Malt Vinegar (Old London)	
1/4	Cup	Canola Or Vegetable Oil	
2	Inch Piece	Fresh Ginger (Peeled)	Minced
8	Cloves	Garlic	Minced

TANDOORI SPICE MIX

2	Whole	Dried Guajillo Chiles	
OR			
2	Whole	Dried Ancho Chiles	
PLUS			
2	Tbsp	Smoked Paprika	
1/2	Tsp	Fenugreek Seeds	
1/2	Tsp	Fennel Seeds	
1	Tsp	Coriander Seeds	
2	Whole	Green Cardamom Pods	Crushed
1	Whole	Black Cardamom Pod	Crushed
5	Whole	Cloves	

TANDOORI SERVING SAUCE

1/2	Cup	Reserved Marinade	
1/2	Cup	Water	
2	Tsp	Honey	

PREPARATION

FACTOID	Tandoori Chicken is traditionally cooked in a very hot clay oven called a Tandoor. This is broiled, which works out to be an excellent substitute (sort of).
HINTS	The Tandoori Spice Mixture will store nicely in a tightly closed container for months. You may make the Spice in a large (6X to 8X) batch and store it for use later.

TANDOORI CHICKEN & SERVING SAUCE

TOOLS	<ul style="list-style-type: none"> 1) Large Mixing Bowl 2) Large Zip Lock Bag 3) Coffee OR Spice Grinder 4) Cast Iron Skillet 5) Small Saucepan 6) Aluminum Half Sheet Pan
PREP	DISH 1) Peel and slice the Red Onion into 1/8" thick rounds and set them aside
PREP	MARINADE 1) Peel and mince the Ginger and set it aside. 2) Mince the Garlic Cloves and add them on top of the Ginger.
1	SPICES: Using scissors to slice the whole Chiles (either the Guajillo or Ancho) into 1/2 inch wide strips and place seeds and all into a dry cast iron skillet. Crush the 3 Cardamom pods and break them apart into the skillet. Add in the rest of the Spice Mix seeds and lightly toast them over medium heat while shaking the skillet, be extremely vigilant that they do NOT burn.
2	Remove the seeds from the heat and let them cool slightly. Place the spice mix in a spice grinder and pulse until it becomes a semi-coarse grind. If using the Ancho Chiles and after grinding, add in the Smoked Paprika for the last few pulses.
3	In a large mixing bowl, add in the Yogurt, Paprika, Turmeric, Cayenne, Salt, Malt Vinegar, Vegetable Oil, Ginger, Garlic and the Tandoori Spice Mixture. Wisk until mixed well.
4	Pat the Chicken dry with paper towels, and stab each 3 or 4 times through with a fork so the Marinade fully penetrates each piece. Place the Chicken in a large zip lock bag and pour in the Marinade. Press out the air, seal and squeeze until each piece is well coated with the Marinade. Refrigerate it overnight squeezing to mix well a few more times.
5	Cover a sheet pan with heavy duty aluminum foil and place the Chicken Thighs so they are not touching on it. Reserve the remaining Marinade. Broil on high until they are nicely charred and the Chicken is done (175 degrees internally), or about 10 minutes. Watch very closely - a few small burnt spots ARE supposed to happen.
6	Meanwhile, make the Serving Sauce. In a saucepan over medium heat, add in the Marinade, Water and Honey and whisk continuously until the Sauce reduces and has thickened to a thick consistency.
SERVE	Place a Chicken Thigh on top of a thin Red Onion Slice on serving plate, pour the Serving Sauce on top and serve immediately.