

TANDOORI CHICKEN WINGS OR DRUMETTES

F EASY

Last Modified: 06/29/2016

PREP: 8+ Hrs
COOK: 35 Min
OVEN: 400 & BROILED

INDIAN

MAKES 15 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Chicken Wing Drumettes	Thawed
OR			
5	Pounds	Chicken Drumsticks	Thawed
OR			
5	Pounds	Chicken Thighs	Thawed

TANDOORI MASALA MARINADE

6	Oz	Plain Yogurt	
8	Oz	Tomato Sauce (Hunts)	
1	Medium	Yellow Onion	Chopped
1	Tbsp	Ground Coriander	
4	Cloves	Garlic	Chopped
2	Tsp	Fresh Ginger (Peeled)	Chopped
1 1/2	Tsp	Kosher Salt	
1	Tsp	Cumin Seeds	
1	Tsp	Garam Masala	
1	Tsp	Sweet Hungarian Paprika	
1/2	Tsp	Ground Turmeric	
2	Whole	Cloves	
4	Drops	Red Food Coloring	
1/4 ~ 2	Tsp	Cayenne Pepper	To Taste

RAITA DIPPING SAUCE

6	Ounces	Plain Yogurt	
1/2	Cup	Plum Tomato (Peeled & Seeded)	Fine Chop
1/2	Cup	Cucumber (Peeled & Seeded)	Fine Chop
2	Cloves	Garlic	Minced
1	Tbsp	Fresh Italian Parsley Leaves	Snipped

PREPARATION

FACTOID	Tandoori Chicken is traditionally cooked in a very hot clay oven called a Tandoor. This is baked and broiled, which works out to be an excellent substitute.
TOOLS	1) Small Mixing Bowl 2) Large Zip Lock Bag 3) Food Processor OR Blender 4) Aluminum Half Sheet Pan & Wire Rack
PREP	DISH 1) Thaw, rinse and pat the Chicken dry and set it aside

TANDOORI CHICKEN WINGS OR DRUMETTES

PREP	TANDOORI MASALA MARINADE 1) Chop the Yellow Onion and set it aside. 2) Mince the Garlic Cloves and add them on top of the Onions. 3) Peel and chop the Ginger and add it on top of the Onions.
PREP	RAITA DIPPING SAUCE 1) Peel, seed and finely chop the Tomato and set it aside. 2) Mince the Garlic Cloves and add them on top of the Tomatoes.. 3) Peel, seed and finely chop the Cucumber and add it on top of the Tomatoes. 4) Snip the Parsley Leaves into small pieces and add it on top of the Tomatoes.
1	The Day Before: Add all of the Tandoori Masala Marinade ingredients together in a food processor and run on high speed until it becomes a very smooth deeply red colored paste. Add more Food Coloring as necessary.
2	Place the Chicken in a large zip lock bag, pour in the Marinade and squeeze to coat all of the Chicken pieces with it. Squeeze out the air, seal and refrigerate for a minimum of 4 hours to a maximum of 24 hours.
3	Remove the Chicken pieces from the bag and arrange them on a wire rack in a sheet pan to drain. Discard any Marinade left in the bag.
4	Preheat the oven to 400 degrees with a rack just below center. Bake the Chicken Pieces until done, about 35 minutes. Check with an instant read thermometer.
5	Remove the Chicken from the oven preheat the broiler on high with a rack placed so the Chicken will be 4 to 5 inches below the broiler elements. Broil the Chicken for 6 to 8 minutes, until the pieces just begin to blacken, turning once halfway through..
SERVE	Arrange the Chicken on a serving platter, sprinkle generously with more snipped Parsley and serve while hot with the Raita Sauce on the side.