TandooRicken Chicken ;)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 Chicken breast, boneless and skinless - 4 Tablespoons Tandoori powder - 1 Lemon, squeezed - 2 tablespoon garlic powder - 1 Tablespoon turmeric (Haldi) - 1 Tablespoon garam masala - 1 Tablespoon hot chili flakes or powder(you can add more if you like if REALLY HOT) - 1/2 Tablespoon Cumin(Jeera) - 1/4 cup yogurt...or cream - Salt and pepper

Instructions

This is my own take to Tandoori chicken. I really wanted to try something different, rather than adding just Tandoori powder and salt and pepper. So I just went into my spice area and picked a few different spices and went forward. Try it out...I loved it, especially making the chicken on the BBQ....but I just didn't BBQ...I smoked it....and OHHH did it taste amazing 1. Step 1 Rinse Chicken and pat dry. Take the lemon juice and marinate chicken with it for 10 mins and add salt and pepper. Let sit and mix your spices. 2. Step 2 Mix all your dry spices together. Try a bit of it and see if it needs anything else. If not, mix spices with yogurt or cream. Make it into a paste and add to the chicken. Make sure chicken is well covered. If you feel that 1/4 of a cup may be less, add more yogurt op cream until you have the right consistency. Let sit for at least 4 hours...or 8 or even 24 hours. However long you would like to. I marinated mine for 2 hours because I was anxious to try it. When you cook the chicken, make sure you keep the leftover paste so you can baste your chicken. You can bake this or BBQ it....That simple and easy....and soooo yummy ENJOY!!