



GOURMET BBQ SAUCES **TANDOORI CHICKEN (Original)**

- 2 cups full fat yogurt
- 6 x garlic cloves, minced
- 1 x knob frozen ginger, grated
- 1 x heaping spoonful turmeric
- 1 x heaping spoonful paprika
- 2 x heaping spoonfuls of garam masala spice blend or curry powder
- Salt to taste
- 1 x 3 lb. chicken, cut into 10 pieces, 2 wings, 2 legs, 2 thighs, 4 breasts

For the Tandoori marinade, mix the yogurt, garlic and spices in a large bowl. Season with salt and whisk well. Add the chicken pieces, refrigerate and marinate for at least 3 hours or even overnight.

Heat up the BBQ.

Remove the chicken from the marinade and place on a BBQ rack cooked through, about 20 minutes. Use Original BBQ Sauce on the chicken right before the check is done.

Give it a try. It's the best!