

## Chicken Tikka (BBQ Chicken)



Prep Time: 1.5 hours. Serves: 4-5 people

### Ingredients:

- 4 pounds of chicken pieces (bigger size with bone)
- 4 ounces of plain yogurt
- ½ teaspoon of ground cayenne pepper (or 3 tablespoons of Tikka Masala or Chicken BBQ Masala, if available)
- ¾ teaspoon turmeric
- 1 teaspoon garlic paste
- 1 lemon
- 2 large tomatoes
- 2 onions
- Small quantity of cooking oil for prepping the grill and basting the chicken

### Procedure:

- 1) Mix the yogurt, cayenne pepper/tikka masala, turmeric and garlic paste thoroughly in a large bowl
- 2) Add the chicken pieces and make small cuts with a knife so that the yogurt mixture can soak into the chicken
- 3) Let it sit for at least half an hour while you heat up the BBQ grill (high heat)
- 4) Slice up the tomatoes and onions and set them aside
- 5) Cut the lemon into small chunks
- 6) Prep the grill by scraping it and then applying a bit of oil
- 7) Cook the chicken initially on high heat on each side and then on lower heat. Cook it until no pink meat is visible
- 8) Serve on a platter and garnish with onions, tomatoes and lemon
- 9) This dish goes well with naan and coriander/mint chutney

*A Casa de Montaña Bed & Breakfast recipe*