

★ U.K. ★  
**B B B Q**  
★ Week ★  
6TH - 15TH JULY  
2018



Indirect grill  
or  
Rotisserie



Final Temp  
74°C/165°F

1hr 15 mins

£7.50

4 serving

# RECIPE

## Tandoori Chicken



### INGREDIENTS

#### *For the Marinade*

4 tbsp Greek yoghurt  
2 tbsp mixed garlic and ginger paste  
2 tsp paprika  
1 heaped tbsp. tandoori masala

#### *For the Chicken*

1 Whole chicken  
1 lemon  
Melted butter plus a knob of butter

### METHOD

1. Mix ingredients for the marinade together
2. Place 2 tbsp of marinade inside the chicken along with the lemon halved and a knob of butter
3. Make incisions in the chicken to allow the marinade to penetrate
4. Rub marinade all over, cover and refrigerate over night
5. Prepare your bbq for an indirect cook for 350°F
6. Place chicken on bbq and roast for approx. 1h 15 basting with the melted butter regularly. The internal temp of the chicken should reach 165°F or 74°C

Recipe from **Chillin N Grillin**