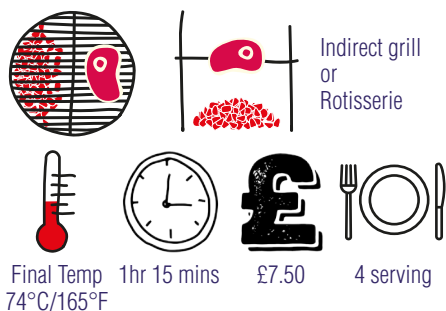


★ U.K. ★ BBQ ★ Week ★



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**