

Tandoori Chicken, Reworked

Cook's Illustrated: All-time Best Meat recipes, 2016 pp.76

Serves: 4

- 2 tablespoons vegetable oil
- 6 garlic cloves, minced
- 2 tablespoons grated fresh ginger
- 1 tablespoon garam masala
- 2 teaspoons ground cumin
- 2 teaspoons chili powder
- 1 cup plain whole-milk yogurt
- ¼ cup limejuice (2 limes), plus lime wedges for serving
- 2 teaspoons salt
- 3 pounds bone-in chicken pieces (split breast cut in half, drumsticks, and/or thighs), skin removed, trimmed



Photography: Henri T. de Hahn

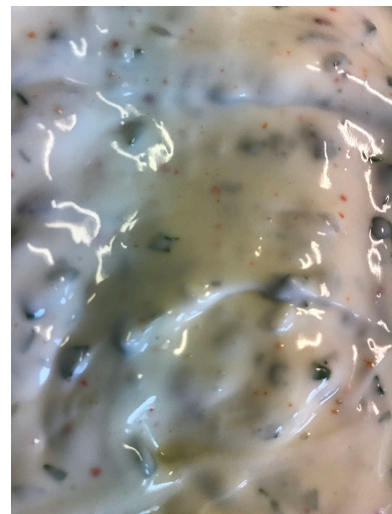
Tandoori Chicken

1. Heat oil in 10-inch skillet over medium heat until shimmering. Add garlic and ginger and cook until fragrant, about 30 seconds. Stir in garam masala, cumin, and chili powder and continue to cook until fragrant, 30 seconds longer. Transfer half of garlic mixture to medium bowl, stir in yogurt and 2 tablespoons limejuice, and set aside. In large bowl, combine remaining garlic mixture, remaining 2 tablespoons limejuice, and salt.
2. Using sharp knife, make 2 or 3 short slashes into each piece of chicken. Transfer chicken to large bowl and gently rub with lime juice mixture until all pieces are evenly coated. Let sit at room temperature for 30 minutes.
3. Adjust oven rack to upper-middle position and heat oven to 325 degrees F. Set wire rack in aluminum foil-lined rimmed baking sheet. Pour yogurt mixture over chicken and toss until chicken is evenly coated with thick layer. Arrange chicken pieces, scored side down, on prepared wire rack. Toast chicken until breast pieces register 125 degrees and thighs and/or drumsticks register 130 degrees, 15 to 25 minutes. (Smaller pieces may cook faster than larger pieces. Remove pieces from oven as they reach correct temperature.)
4. Adjust oven rack 6 inches from broiler element and heat broiler. Return chicken to wire rack, scored side up, and broil until chicken is lightly charred in spots and breast pieces register 160 degrees and thighs and/or drumsticks register 175 degree, 8 to 15 minutes. Transfer chicken to plate, tent with foil, and let rest for 5 minutes. Serve with lime wedges.

Accompany with Cilantro-mint chutney

- 2 cups fresh cilantro leaves
- 1 cup fresh mint leaves
- 1/3 cup plain whole-milk yogurt
- ¼ cup finely chopped onion
- 1 tablespoon lime juice
- 1 ½ teaspoon sugar
- ½ teaspoon ground cumin
- ¼ teaspoon salt

Process all ingredients in food processor until smooth, about 20 seconds, scraping down sides of bowl halfway through processing. (Chutney can be refrigerated for up to 24 hours.)



Accompany with Raita

1 cup plain whole-milk yogurt
2 tablespoons minced fresh cilantro
1 garlic clove, minced
Salt
Cayenne pepper

Mix yogurt, cilantro, and garlic together in medium bowl.
Season with salt and cayenne pepper to taste. (Raita can
be refrigerated for up to 24 hours.)

