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Chicken Roast



Ingredients

12 Drumsticks
For the marinade: 0.5oz. Cracked mustard
½tsp. haldi powder
3 flakes garlic
2in. Piece ginger
4 pepper corns
4 cloves
2 bay leaves
3 kashmiri chilis or ½tsp. chili powder
Salt to taste
1 large stock cube

Preparation

1. Simmer all the marinade ingredients in a half cup of water
2. Marinade the chicken for a few hours before roasting
3. Serve with potatoes

Cooks Note