



Posted on 17 September 2012
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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
