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by Terry Sequeira

Chicken Drumsticks Roast



Ingredients

1 kg chicken drumsticks - with the skin
4 - 5 tbsp yoghurt
Fresh lemon or lime wedges
salt to taste
FOR GRINDING:
15 kashmiri chillies
6 dry red chillies
1 tbsp ginger and garlic paste
1 tsp cumin seed
1/2 tsp turmeric powder
1 tsp garam masala (a combination of ground cinnamon, cloves, cardamoms and peppercorns)

Preparation

1. Tenderise the chicken drumsticks by letting them soak for 2 hours in a mixture of yoghurt and salt.
2. Then grind the above ingredients to a fine paste.
3. Shake off the excess yoghurt before applying the ground paste to the chicken drumsticks.
4. Mix well and allow it to marinate for about 2 hours or overnight.
5. Before roasting the chicken drumsticks, preheat the oven for around 10 minutes at 180 degrees C or 356 degrees F.
6. Pour some oil on the baking tray.
7. Soon after, place the chicken drumsticks on the tray.
8. Now allow the chicken drumsticks to roast for about 1 hour or until done.
9. Then serve with fried potato slices.
10. Squeeze lime or lemon on the roasted chicken before serving.

Cooks Note