



Posted on 10 October 2012
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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
