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Tangri Tikka

Ingredients

Chicken drumsticks 1 kg
Thick yogurt 2 tbsp heaped
Raw papaya 1 tbsp
Ginger garlic paste 1 tbsp
Green chilies 1 tbsp
Salt 1-1/2 tsp
White cumin crushed 2 tsp
Pinch of yellow color
Vinegar 2 tbsp

Preparation

- 1 Take a bowl, marinate chicken drums with yogurt, raw papaya, ginger garlic paste, green chilies, salt, crushed white cumin, yellow color and vinegar and keep in fridge for 2 hours.
- 2 Now put in skewers, brush with oil and do BBQ.

Cooks Note
