



Spicy Steve's Indian Recipes

INDIAN BBQ CHICKEN

This is a simple and mild aromatic dish which is delicately flavoured and could be spiced up with an extra couple of teaspoons of chilli if so desired. It is a great dish to make the night before so the spices marinate well, and bring out just in time to barbeque or grill. This recipe is from my adopted Malayalam "Auntie" in Johore Bahru, but it's flavours to me seem more North Indian.

Ingredients:

- 8 chicken thighs
- 5 shallots
- 5 almonds
- 5 cashews
- 3 cloves garlic
- 2 inch piece fresh ginger
- 1/2 tsp turmeric powder
- 1 tsp garam masala
- 1/2 tsp chilli powder (more if desired)
- 1 1/2 tbs corn starch
- 1 tsp salt
- A touch of freshly ground black pepper (optional)

Method:

1. Grind all ingredients into paste and add to chicken.
2. Marinate 3 to 4 hours or overnight.
3. Grill on BBQ until meat is cooked and browned, (approx. 20 minutes)