

## Meat/Yogurt Tandoori Chicken

A: 1t ginger  
1t cumin  
1t coriander  
1t paprika  
1t turmeric  
1t salt  
1t red pepper  
1C plain yogurt

B: 10 pieces chicken

1. Combine (A) in mixing bowl. Arrange (B) in pan, coat with (A), and store, covered, 60 minutes in refrigerator.
2. Place chicken on oiled baking sheet and bake 400F for 15 minutes, turn, and bake 15 minutes longer.

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