

Chicken Sarma

2 ½-3 pounds of chicken) pieces (I have always used bone-in chicken thighs—they stay moister)—peel the skin off of the chicken and pierce the chicken with a fork.

Place the following in a blender and blend.

1 onion, peeled

4 cloves of garlic, peeled

1 inch cube of fresh ginger

about 1 t. chili pdr. (I have used some usual chili powder and then added some cayenne) The recipe calls for about 1 tsp. cayenne which would be way too much for me!!

1 t. cumin

1 t. ground coriander

1 ½ t. salt

8 ounces plain yogurt

Marinate the chicken overnight in the yogurt marinade.

Basting sauce

2 T soy sauce

2 T lemon juice

3-4 T butter or ghee

Rub oil on the grill to prevent sticking. Grill over a slow fire for about 45 minutes to an hour—on our grill I have the fire/charcoal at one end of the grill and grill the meat at the other end of the grill with the top closed—baste with the basting sauce—turn several times. Garnish with green onions and fresh lime if you are so inclined.

