

TANDOORI CHICKEN LEGS WITH RAITA DIP

STEP-BY-STEP



Prepare raita.

Combine yogurt, spices, cucumber, onion, and cilantro.

Portion into cups using a #30 disher.



Prepare marinade.

Combine yogurt, spices and lemon juice.



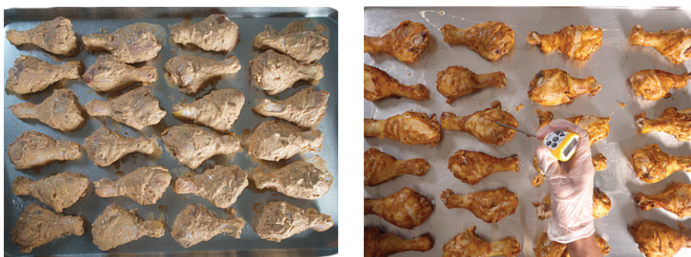
Blot drumsticks dry.

Cut 2 deep slits in each drumstick.



Add marinade to chicken and mix to coat.

Marinate overnight for best flavor.



Shake off excess marinade.

Place on a pan.

Bake at 425°F for 20-25 minutes.