



BUTTERFLIED CHICKEN

- 1 (2- TO 3-POUND) CHICKEN
- TANDOORI MARINADE
- SALT AND PEPPER TO TASTE

Cut the back from the chicken or ask the butcher to do it; reserve the back for stock, if desired. Butterfly the chicken by cracking the breast bone to allow it to lie open and flat. Combine the chicken with Tandoori Marinade and marinate in the refrigerator as directed.

Remove the chicken from the marinade and season with salt and pepper. Place skin side down on a preheated grill and grill until brown. Turn the chicken, remove to indirect heat and grill until cooked through. Let rest for 15 to 20 minutes. Cut into pieces to serve. Serves 4

TANDOORI MARINADE

- 2 CUPS PLAIN YOGURT
- 1 TABLESPOON GRATED FRESH GINGER
- 1 TABLESPOON CHOPPED GARLIC
- 2 TEASPOONS GARAM MASALA
- JUICE OF 1 LEMON
- PINCH OF SAFFRON OR TURMERIC
- 1 TEASPOON CAYENNE PEPPER

Combine the yogurt, ginger, garlic, garam masala, lemon juice, saffron and cayenne pepper in a bowl and mix well. Use to marinate chicken for 3 to 6 hours. Makes 2-1/2 cups