

Cashew Nut Paste Afghani Murgh Tangdi

Ingredients

Chicken Drumstick(Leg).....	1 kg
Lemon Juice	60 ml
Salt to taste	
Butter	25 gms
Ginger Garlic Paste	50 gms
Yoghurt	300 gms
Green Cardamom Powder	7 gms
Mace Powder	3 gms
Cream.....	100 ml
Farmer Brands Cashewnut Paste.....	50 gms
White Pepper powder.....	5 gms
Fresh Corriander Stems (Fine chopped)...	20 gms
Green chilly (Fine Chopped)	10 gms

Preparation

- The Chicken – clean, remove the skin, make three incisions on each drumstick with a sharp knife. Mix Lemon juice, Salt & Ginger garlic paste & Rub on the drumsticks. Keep it aside for 30 mins.
- The Yoghurt – take about 1 kg yoghurt and hung it in a muslin cloth for 8 hrs in cool temp.
- The Marination – Mix well the Hung curd, Farmer Brands Cashew nut Paste & Add rest of the ingredients. Leave the Chicken Drumsticks in the marinade for 4-5 hrs. in the refrigerator.
- The Skewering- Remove the Drumsticks from the marinade one at a time and skewer them at least an inch apart, keep a tray underneath to collect the drippings.

Cooking

- Roast In A moderately hot Tandoor for 10 minutes. Remove and hang the skewers for 4-5 minutes to allow the excess moisture to drip off. Baste with Butter and roast again for 2 mins.

To Serve

- Remove the Chicken Drumsticks from The Skewers, arrange on a serving platter, garnish with onion rings & lemon wedges and serve hot.

