



Chicken Drumsticks

by Raga Ginjupally

“My signature dish, which earns me compliments every time I make it. Above all, my wife loves them!”

INGREDIENTS

12 chicken drumsticks, skinless
1 cup yoghurt
3 tablespoons salt
chilli powder
coriander powder
ginger garlic paste
garam masala
coriander, green chillies
*all ingredients from chilli powder onward, are to taste

METHOD

1. Marinate chicken drumsticks with all the above ingredients. Let rest overnight in the fridge.
2. Cook them till the water oozes out, add the extra spices.
3. Place them in a baking dish and bake for 20 minutes at 160 degrees (fan forced). Turn them frequently so that they get crunchy.
4. Serve and garnish with extra coriander.

