



Clisa Levart

An 8–24-hour marination period is required here.

This chicken tastes just as good cold as it does hot, making it perfect for everyday meals, formal dinners, and picnics. (Once cooked, if properly wrapped and refrigerated, the chicken will hold for 5–6 days.)

INGREDIENTS

4 whole chicken legs (about 2 3/4 pounds),
skinned and separated into drumsticks
and thighs
1 teaspoon salt
2 tablespoons lemon juice
1/2 medium onion, chopped
3 cloves garlic, chopped

One 3-inch piece fresh ginger,
peeled and chopped 1/2 teaspoon
cayenne pepper
1 teaspoon garam masala
2 teaspoons ground cumin seeds
1 cup plain yogurt
3 tablespoons olive or canola oil or ghee
4 tablespoons finely chopped fresh mint

Cup 2 deep diagonal slits into the fleshy parts of each thigh and 2 diagonal slits into both fleshy sides of each drumstick. Put the chicken parts on a large plate in a single layer. Rub both sides first with the salt and then the lemon juice. Set aside for 20 minutes.

Meanwhile, put the onions, garlic, ginger, cayenne, garam masala, cumin, and yogurt into a blender and blend until you have a smooth paste.

Put the chicken and all accumulated juices in a bowl. Add the paste from the blender and mix well. Cover and refrigerate overnight or 24 hours.

Preheat oven to 500°F.

Remove chicken from the marinade and lay the pieces in a single layer in a baking tray. Brush with oil and then sprinkle with half the mint. Bake 15 minutes.

Turn the pieces over, brush with more oil, and sprinkle the remaining mint over the top. Bake another 5 minutes.

SERVES 4