

SECRET SPICES TO USE ON EVERYTHING

TERRIFIC TANDOORI, CURRY PUFFS AND SALAD



Tandoori Chicken is a dish that all of us have had at a buffet or made to order. Tandoori Chicken always seems to be on the menu. I have had versions that are dry, look like red food coloring as the main ingredient, and taste bland despite the effort using a commercial tandoor.

A true Tandoori Chicken however provides the palate with a burst of flavor, perfectly cooked and moist. A glorious dish of chicken pieces marinated in yogurt, saffron, and ginger among other spices then oven-roasted and enjoyed with flat breads. I smile and tell my students, the secret is in the marinade which has all the flavors from the spices. Home cooking could not get any better and I can tell you for sure that I don't have access to a commercial tandoor stove!

Dinner Entrée

Malaysian Curry Puffs – Delicate Pastry filled with Green Lentil and Sweet potatoes served with Mint Chutney. Use your choice of mixed vegetables, raisins and nuts for variation

Home style Oven Baked Chicken Tandoori with Flatbreads

Beet Salad with Yogurt ... a nice side dish
Dessert & wine



Christina Arokiasamy – Chef's Christina Arokiasamy's Malaysian Kitchen –
Travelling Places Through Your Dinner Plate

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