Tandoori chicken marinade

1 pint plain yogurt
Juice of 2 freshly-squeezed limes, with pulp
1 t salt
1 t freshly-ground black pepper
2 t cumin
1 T garlic, finely-minced
1 t crushed red pepper
1 t ground cinnamon
1 1/2 T vegetable oil (olive oil works too)
1 1/2 T turmeric

In a large non-reactive bowl, mix yogurt and lime juice. Add the spices and the oil, mixing well. Cover 2 whole chickens, halved, making sure that the chickens are thoroughly coated. Marinate overnight in refrigerator.

Bake the chickens at 325˚ for approximately 45 minutes, then finish cooking on a grill over open flame or high heat. Garnish with fresh lime wedges and serve with rice.

This is how we did it at Colonel Chutney’s.

—David Sisk