

DIRECT · MEDIUM

Tandoori Chicken Thighs on the Kamado

Yogurt, garam masala and live fire: tandoori chicken thighs on the kamado come out juicy inside and lacquered with spice outside, with a cool cucumber raita to cut the heat.



PREP

25 min

COOK

16 min

SERVINGS

4

TEMPERATURE

220 °C

Ingredients

800 g boneless chicken thighs, skin on

1 ud lime (juice and zest)

2 cdita garam masala

2 cdita paprika, half sweet and half smoked

250 g plain whole-milk Greek yogurt

2 cda fresh ginger and garlic, grated

1 cdita ground cumin

1 ud cucumber and a handful of fresh mint (for the raita)

Method

1 MARINATE THE CHICKEN

Mix half the yogurt with the garam masala, cumin, paprika, grated ginger and garlic, lime zest and a teaspoon of salt. Coat the thighs thoroughly, cover and chill for 4 to 12 hours; the longer they sit, the deeper the spice penetrates.

2 MAKE THE RAITA

Grate the cucumber, squeeze out the excess water with your hands and stir it into the remaining yogurt with chopped mint, the juice of half a lime and a pinch of salt. Chill: the cool cucumber balances the heat of the spices.

3 FIRE UP THE KAMADO

Set up the kamado for direct cooking, no deflector, with the cast-iron grate in place so it stores heat. Stabilise the dome around 220 °C: hot enough to mark the skin, but short of the violent sear you would give a steak.

4 SEAR SKIN-SIDE DOWN

Shake off the excess marinade and lay the thighs skin-side down. The fat will drip and cause the odd flare-up: slide the pieces to a calmer spot if they catch. Sear 5-6 minutes until the skin is golden and releases on its own.

5 FLIP AND FINISH

Turn the thighs and finish them for another 8-12 minutes with the lid ajar to tame the flames. They are done when a thermometer reads 75 °C at the centre; thighs even take 78-80 °C and turn out more tender.

6 REST AND SERVE

Let them rest 5 minutes so the juices redistribute. Serve the thighs whole or sliced, with the cucumber raita, lime wedges and a few cilantro leaves. Pair with naan bread or basmati rice.

Editor's tips

- Pat the skin dry before marinating: a dry surface browns better and crisps up over the coals.
- For more smoke, add a couple of small fruitwood chunks to the coals; poultry only needs a little.
- Don't bin the marinade: simmered for a couple of minutes it becomes a safe basting sauce for the final glaze.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Big Green Egg Cast Iron Cooking Grid Large (35 cm)

mikamado.es/en/accesorios/bge-cast-iron-cooking-grid-large

Lavatools Javelin PRO Duo instant-read thermometer

mikamado.es/en/accesorios/lavatoools-javelin-pro-duo

Full recipe at: mikamado.es/en/recetas/contramuslos-pollo-tandoori-kamado

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