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	COOK	SERVINGS	TEMPERATURE
25 min	16 min	4	220 °C

Ingredients

- **800 g** boneless chicken thighs, skin on
- **250 g** plain whole-milk Greek yogurt
- **1 ud** lime (juice and zest)
- **2 cda** fresh ginger and garlic, grated
- **2 cdita** garam masala
- **1 cdita** ground cumin
- **2 cdita** paprika, half sweet and half smoked
- **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 shut: if the fat catches, you tame it by closing down the bottom vent, never by opening the lid. 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

The Big Green Egg Large is the workhorse for this recipe: its diameter comfortably fits eight thighs over direct heat, and its ceramic holds a steady 220 °C even when the chicken fat triggers flare-ups. The thermal mass recovers temperature within seconds each time you lift the lid to turn the pieces.

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

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Weber Apple Wood Smoking Chunks 1.5 kg

mikamado.es/en/accesorios/weber-tacos-manzano-15kg

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

The Large's cast-iron cooking grid stores far more heat than the standard steel grate, exactly what the thigh skin needs to sear and release cleanly without sticking. Its wide bars leave the deep grill marks that caramelise the marinade's yogurt and give that tandoor-oven look.

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

Lavatools Javelin PRO Duo instant-read thermometer

With poultry, nailing doneness is a matter of safety as well as texture: the Lavatools Javelin PRO Duo instant-read thermometer confirms in 2-3 seconds that the thigh's centre has passed 75 °C, without cutting into the piece and losing the juices. Its fast read keeps you from opening the lid more than necessary and cooling the kamado.

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

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

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